

FROM PILLSBURY'S

**3<sup>rd</sup>  
GRAND  
NATIONAL**

\$100,000 RECIPE AND  
BAKING CONTEST .....



Arthur Godfrey can't resist sampling Constance Thatcher's \$5,000 Apple Orchard Pie. (Recipe on page 46.)



Art Linkletter congratulates Mrs. Weston on her \$25,000 cake, pictured at the right. (Recipe, pages 2, 3.)



The judges taste and test carefully to choose the top winners. (This is the \$1,000 dessert winner, pages 36, 37.)

# 100

## Prize Winning Recipes



25¢

## DEAR FRIEND...

We are happy to bring you this third collection of America's best and most treasured recipes . . . recipes that have been passed down from mother to daughter, glamorous new recipes . . . recipes right out of the homes of America.

A woman seldom bakes a cake, a pie, or a batch of cookies for herself. But through the foods she bakes, she expresses her thoughtfulness and love to her family, her friends or her church.

That is what the Grand National Recipe and Baking Contests are all about, and why we, at Pillsbury, are so proud to share these recipes with you.

We have enjoyed baking these recipes in our kitchen. We believe you will enjoy baking every single one of them in yours!

*Ann Pillsbury*

*Director, Pillsbury's Home Service  
Minneapolis 2, Minnesota*

**P.S.** Remember, we are always glad to help you in any way that we can. Write to us, won't you, whenever you would like special recipes, party suggestions, or help with your baking.

FROM PILLSBURY'S

3

RD GRAND NATIONAL



\$100,000 RECIPE AND

BAKING CONTEST.....

Waldorf-Astoria Hotel, New York City

December 10, 1951

100

# Prize-Winning Recipes

*Adapted for your use by Ann Pillsbury*

FIRST EDITION

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• MINNEAPOLIS 2, MINNESOTA

# Pillsbury's \$25,000 Starlight

by Mrs. Samuel P.



This is Art Linkletter helping himself to a sample of Mrs. Weston's cake just after she had received the \$25,000 First Prize at the Starlight Roof of the Waldorf.

*This is Mrs. Weston's brand new idea in cake-making. First, she makes a rich, chocolate cream cheese frosting. She saves half of it for frosting the cake. She puts the other half right into the batter. Saves making frosting after the cake is cool—it's all ready. A bit of mint flavor is carried into the beautifully moist, fine chocolate cake from the frosting mixture.*

BAKE at 350° F. for 30 to 40 minutes. MAKES two 9-inch round layers.\*

All ingredients should be at room temperature.

#### CHOCOLATE-FROSTING:

**Cream** ..... 2 packages (3 oz. size) **cream cheese**

1/2 cup **shortening**

1/2 teaspoon **vanilla**

1/2 teaspoon **mint flavoring** or 2 to 3 drops oil of peppermint. Blend well. (If desired, mint flavoring may be omitted and vanilla increased to 1 teaspoon.)

**Measure** ..... 6 cups (1 1/2 lbs.) sifted **confectioners' sugar**. Blend half of sugar into creamed cheese mixture. Add

1/4 cup hot **water** alternately with balance of sugar.

**Blend in** ..... 4 squares (4 oz.) **chocolate**, melted. Mix until smooth.

#### CAKE:

**Combine** ..... 1/4 cup additional **shortening** and 2 cups of the chocolate-frosting mixture; mix thoroughly.

**Blend in** ..... 3 **eggs**, one at a time. Beat for 1 minute.

**Sift together** ..... 2 1/4 cups sifted **Pillsbury's Best Enriched Flour**\*\*

1 1/2 teaspoons **soda**

1 teaspoon **salt**

**Measure** ..... 3/4 cup **milk**; add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Pour** ..... into two well-greased and lightly floured 9-inch round layer pans, at least 1 1/4 inches deep.

**Bake** ..... in moderate oven (350° F.) 30 to 40 minutes. Cool; frost with remaining chocolate frosting.

\*If desired, cake may be baked in 13x9x2-inch pan for 45 to 55 minutes.

\*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit soda and salt.

# Double-Delight Cake

Weston, La Jolla, California



# \$10,000 Chocolate

by Mrs. William Sawdo,



Here Mrs. Sawdo shows you how she made her cookies at the Waldorf. It's really very simple. Just bake them in pans and cut them into bars or squares.

*Dark, rich chocolate is swirled through and through these butterscotch-flavored coconut bars. A wonderful flavor combination.*



BAKE at 375° F. for 25 to 30 minutes.

MAKES about 4 dozen bars.

**Sift together.....** 2 cups sifted **Pillsbury's Best Enriched Flour\***

1 teaspoon double-acting **baking powder**

1/2 teaspoon **salt**

**Melt.....** 2 squares (2 oz.) **chocolate** with

1/4 cup **sugar** and

1/3 cup hot **water** in top of double boiler. Cool.

**Cream.....** 3/4 cup **shortening**; add gradually

1/2 cup **sugar**

1 cup firmly packed **brown sugar**, creaming well.

**Add.....** 3 **eggs**

2 tablespoons **milk**; beat well.

**Blend in.....** dry ingredients gradually; mix thoroughly.

**Add.....** 1 cup shredded **coconut**

1 teaspoon **vanilla**

**Spread.....** batter in well-greased 15x10-inch shallow pan or two 9x9-inch pans.

**Pour.....** chocolate mixture in a thin stream over batter in pan in a close diagonal pattern. Then cut through batter with knife in opposite direction to give marbled effect.

**Bake.....** in moderate oven (375° F.) 25 to 30 minutes. Cool. Cut into bars or squares.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

# Marble Bars

*Sturgeon Bay, Wisconsin*



# \$4,000 Plantation Peach

by Mrs. B. J. O'Donell,



You can see here how Mrs. O'Donell first bakes her shortcake. Then she puts peaches between the layers and whipped cream, pecans and more peaches on top.

*This is a new kind of biscuit-shortcake, with brown sugar and chopped nuts baked right inside the layers. It's really luscious—and so easy to make!*



BAKE at 450° F. for 10 to 12 minutes.

SERVES 6.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**\*

3 teaspoons double-acting **baking powder**

$\frac{1}{2}$  teaspoon **salt**

**Cut in**..... $\frac{1}{4}$  cup firmly packed **brown sugar**

$\frac{1}{2}$  cup **shortening** until mixture resembles coarse meal.

**Add**..... $\frac{1}{2}$  cup **pecans**, chopped

**Combine**.....1 well-beaten **egg**

$\frac{2}{3}$  cup **light cream** or top milk; add to flour-shortening mixture, mixing only until all flour is dampened.

**Spread**.....dough in two well-greased 8-inch round layer cake pans. (For individual shortcakes, turn out dough on well-floured board or pastry cloth; knead a few strokes. Roll to  $\frac{1}{2}$ -inch thickness. Cut into rounds with floured 3-inch cutter. Place on ungreased baking sheet.)

**Bake**.....in hot oven (450° F.) 10 to 12 minutes.

**Place**.....sweetened, sliced **peaches** (fresh, frozen or canned) between layers or split individual shortcakes. Top with sweetened whipped cream and peaches.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

# Shortcake

Elkhorn, Wisconsin



## \$1,000 Gold

by Mrs. Vava M.



Mrs. Blackburn happily shows off the glamorous Gold Rush Cake that won her a \$1,000 prize in the 3rd Pillsbury Bake-off.

*Mrs. Blackburn's \$1,000 recipe calls for buttermilk and egg yolks. The result is an extra high, luscious and fine-textured gold cake. Then Mrs. Blackburn gives her cake still more magnificence and height with swirls of fluffy orange frosting.*

BAKE at 350° F. for 30 to 35 minutes. MAKES two 8 or 9-inch round layers.

All ingredients should be at room temperature.

**Sift together . . . . .**  $\frac{1}{4}$  cups sifted **Pillsbury's Best Enriched Flour\***

1 teaspoon **cream of tartar**

$\frac{1}{2}$  teaspoon **soda**

1 teaspoon **salt**

**Beat . . . . .**  $\frac{2}{3}$  cup **egg yolks** (about 8 yolks) until thick and light.

**Cream . . . . .**  $\frac{1}{2}$  cup **shortening**; add gradually

$1\frac{1}{4}$  cups **sugar**, creaming well. Blend yolks into shortening-sugar mixture.

**Combine . . . . .**  $\frac{3}{4}$  cup **buttermilk** or sour milk

$\frac{1}{2}$  teaspoon **vanilla**

$\frac{1}{2}$  teaspoon **lemon extract**. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Pour . . . . .** into two well-greased and lightly floured 8 or 9-inch round layer pans, at least  $1\frac{1}{4}$  inches deep.

**Bake . . . . .** in moderate oven (350° F.) 30 to 35 minutes. Cool and frost.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **cream of tartar**, **soda** and **salt**.

**FLUFFY ORANGE FROSTING**

Combine 2 egg whites,  $\frac{3}{4}$  cup sugar,  $\frac{1}{3}$  cup light corn syrup, 2 tablespoons orange juice, 2 teaspoons grated orange rind,  $\frac{1}{4}$  teaspoon cream of tartar and  $\frac{1}{4}$  teaspoon salt in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat. Continue beating until thick enough to spread.

# Rush Cake

*Blackburn, Walla Walla, Washington*



# Dandy Candy Cake

Senior Winner by Mrs. E. O. Hatcher, Princeton, West Virginia

*This really is a candy cake. You make a white loaf cake the "Quick-Mix" way and bake a caramel and coconut confection right on top. No frosting is needed.*



**BAKE** at 350° F. for 35 to 40 minutes. **MAKES** 9-inch square cake.

All ingredients should be at room temperature.

**Sift together**.... 1½ cups sifted **Pillsbury's Best Enriched Flour\***

2 teaspoons double-acting **baking powder**

½ teaspoon **salt**

¾ cup **sugar**

**Add**..... ¼ cup **shortening**

½ cup **milk**

1 teaspoon **vanilla**

**Beat**..... for 1½ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 1½ minutes.)

**Add**..... 2 **egg whites**

**Beat**..... for 1½ minutes.

**Pour**..... into well-greased and lightly floured 9x9x2-inch pan.

**Combine**..... ¼ cup sifted **Pillsbury's Best Enriched Flour**

½ cup firmly packed **brown sugar**

**Cut in**..... 3 tablespoons **butter** until mixture resembles coarse meal.

**Add**..... ½ cup **coconut**

1½ teaspoons **lemon juice**; mix well. Spread evenly over batter in pan.

**Bake**..... in moderate oven (350° F.) 35 to 40 minutes. Serve warm or cold.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

# Dark Secret Chocolate Cake

Senior Winner by Mrs. W. Olin Wiginton, Birmingham, Alabama

*Glossy white frosting and chocolate icicles decorate the outside of this cake. Lots of rich, dark chocolate helps make the inside extra luscious and moist.*

BAKE at 350° F. for 30 to 35 minutes. MAKES two 9-inch round layers.

All ingredients should be at room temperature.

**Combine**.....4 squares (4 oz.) **chocolate**, melted

½ cup **milk**

¼ cup **sugar** in top of double boiler. Cook over hot water until thick and smooth. Cool.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**\*

1¼ teaspoons **soda**

1 teaspoon **salt**

**Cream**.....½ cup **shortening**; add gradually

1¼ cups **sugar**, creaming well.

**Blend in**.....3 **eggs**, one at a time. Beat for 1 minute.

**Add**.....1 teaspoon **vanilla** and the cooled chocolate mixture.

**Measure**.....1 cup **milk**; add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Pour**.....into two well-greased and lightly floured 9-inch round layer pans.

**Bake**.....in moderate oven (350° F.) 30 to 35 minutes. Cool and frost.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, decrease soda to ¼ teaspoon and omit salt.

## SHADOW FROSTING

Combine 2 egg whites, ¾ cup sugar, ⅓ cup light corn syrup, 2 tablespoons water, ¼ teaspoon salt and ¼ teaspoon cream of tartar in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat. Add 1 teaspoon vanilla; continue beating until thick enough to spread. Frost cooled cake; allow to stand a few minutes. Combine ½ square (½ oz.) melted chocolate and 1 teaspoon butter. Pour slowly around top of cake, allowing to drip down sides.

# Gang-Way Ginger Gems

Junior Winner by Walter John Rapp, Oaklawn, Illinois

*These spicy ginger cupcakes are dressed up with marmalade-flavored whipped cream and a cake "top hat." Quick and simple to prepare.*

BAKE at 350° F. for 15 to 20 minutes.      MAKES 1 dozen cupcakes.

All ingredients should be at room temperature.

**Sift together . . . . .** 1½ cups sifted **Pillsbury's Best Enriched Flour\***

¾ teaspoon **soda**  
 ½ teaspoon **salt**  
 1 teaspoon **cinnamon**  
 ½ teaspoon **ginger**  
 ¼ teaspoon **nutmeg**

**Cream . . . . .** ⅓ cup **shortening**; add gradually  
 ½ cup **sugar**, creaming well.

**Add . . . . .** ⅓ cup **molasses**  
 1 **egg**; beat well.

**Blend in . . . . .** dry ingredients gradually; mix thoroughly.

**Add . . . . .** ½ cup boiling **water**; stir until smooth.

**Divide . . . . .** batter into cupcake pans, well-greased or, lined with paper baking cups. Fill ⅓ to ½ full.

**Bake . . . . .** in moderate oven (350° F.) 15 to 20 minutes. Cool. Cut cone-shaped piece from center of each cake; fill hollow with orange fluff cream. Top with cake cut-outs.

\*If you use *Pillsbury's Best Enriched Self-Rising Flour*, decrease soda to ¼ teaspoon and omit salt.

## ORANGE FLUFF CREAM

Whip ½ cup heavy cream until stiff. Fold in ¼ cup orange marmalade.

# Apricot Queen Cake

Senior Winner by Mrs. Marion L. Bailey, Lebo, Kansas

*Apricot nectar gives a unique flavor to the three layers and amber-colored filling of this impressive cake.*

BAKE at 350° F. for 25 to 30 minutes.      MAKES three 9-inch round layers.\*

All ingredients should be at room temperature.

**Sift together . . . . .** 2½ cups sifted **Pillsbury's Best Enriched Flour\*\***

2½ teaspoons double-acting **baking powder**  
 1 teaspoon **salt**

**Cream . . . . .** ⅔ cup **shortening**; add gradually  
 1¾ cups **sugar**, creaming well.

**Blend in . . . . .** 2 **eggs**  
 2 **egg yolks**, one at a time. Beat for 1 minute.



Apricot Queen Cake

**Add**..... one-fourth of dry ingredients; mix well. Blend in  
 $\frac{1}{4}$  cup milk.

**Combine**..... 1 cup apricot nectar  
 $\frac{1}{2}$  teaspoon lemon extract. Add alternately with remaining dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Pour**..... into three well-greased and lightly floured 9-inch round layer pans.\*

**Bake**..... in moderate oven (350° F.) 25 to 30 minutes. Cool; spread apricot filling between layers. Frost top and sides with fluffy white frosting.

\*If desired, ingredients may be cut in half and cake baked in 8x8x2-inch pan for 30 to 40 minutes. Cool. Split cake crosswise; fill and frost with half recipe of filling and frosting.

\*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

#### APRICOT FILLING

Combine  $\frac{1}{4}$  cup cornstarch and  $\frac{1}{4}$  cup apricot nectar; blend well. Add  $1\frac{3}{4}$  cups additional apricot nectar; mix until smooth. Cook over direct heat until thick, about 5 minutes, stirring constantly. Add 2 teaspoons lemon juice; cool.

#### FLUFFY WHITE FROSTING

Combine 2 egg whites,  $\frac{3}{4}$  cup sugar,  $\frac{1}{3}$  cup light corn syrup, 2 tablespoons water,  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon cream of tartar in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat. Add 1 teaspoon vanilla; continue beating until thick enough to spread.

# Golden Burnt Sugar Cake

Junior Winner by Dolores H. Schlesser, Maurice, Iowa

*There is a good, old-fashioned, burnt sugar caramel flavor in this cake—and more caramel flavor in the fluffy frosting on top.*



BAKE at 350° F. for 30 to 35 minutes. MAKES two 8-inch round layers.

All ingredients should be at room temperature.

**Melt** . . . . .  $\frac{3}{4}$  cup **sugar** in heavy skillet over low heat until light brown; stir constantly. Cool slightly.

**Add gradually** . . .  $\frac{1}{2}$  cup boiling **water**, stirring until all of caramel is dissolved. Cool. Reserve 2 tablespoons of mixture for frosting.

**Pour** . . . . . balance of caramel syrup into measuring cup; add enough **milk** to make 1 cup.

**Sift together** . . . . . 2 cups sifted **Pillsbury's Best Enriched Flour**\*

3 teaspoons double-acting **baking powder**

1 teaspoon **salt**

$\frac{3}{4}$  cup **sugar**

**Add** . . . . .  $\frac{1}{2}$  cup **shortening** and caramel-milk mixture.

**Beat** . . . . . for  $1\frac{1}{2}$  minutes, 150 strokes per minute, until batter is well blended. (With electric mixer use low speed.)

**Add** . . . . . 2 **eggs**

1 teaspoon **vanilla**

**Beat** . . . . . for  $1\frac{1}{2}$  minutes.

**Pour** . . . . . batter into two well-greased and lightly floured 8-inch round layer pans, at least  $1\frac{1}{4}$  inches deep.

**Bake** . . . . . in moderate oven (350° F.) 30 to 35 minutes. Cool and frost.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

## FLUFFY CARAMEL FROSTING

Combine  $1\frac{1}{2}$  cups sugar,  $\frac{1}{8}$  teaspoon salt, 2 egg whites, 1 teaspoon vanilla,  $\frac{1}{3}$  cup water and the 2 tablespoons of caramel syrup in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture is thick enough to spread. Remove from heat. Frost cooled cake.

# Mocha Ring Sponge Cake

Senior Winner by Mrs. Robert S. Lyons, Coral Gables, Florida

*Instant coffee is the trick to this elegant sponge cake. It puts mocha flavor into the cake itself and into the fluffy frosting.*



BAKE at 325° F. for 60 to 65 minutes. MAKES 10-inch tube cake.

Eggs should be at room temperature.

**Sift together....** 1½ cups sifted Pillsbury's Best Enriched Flour\*

1 teaspoon salt

**Beat.....** 4 egg whites until foamy. Add

1¼ teaspoons cream of tartar and beat until stiff but not dry.

**Dissolve.....** 2 teaspoons instant coffee in

2 teaspoons hot water; add

½ cup water

1 teaspoon vanilla

4 egg yolks. Beat until thick and light. (With electric mixer beat at medium speed for 2 minutes, then at high speed for 3 minutes.)

**Add gradually...** 1¼ cups sugar, beating well after each addition.

**Sift in.....** dry ingredients gradually, folding carefully but thoroughly.

**Fold in.....** beaten egg whites gently but thoroughly.

**Pour.....** into ungreased 10-inch tube pan. Cut gently through batter to remove large air bubbles.

**Bake.....** in slow oven (325° F.) 60 to 65 minutes. Invert immediately; cool in pan at least 1 hour. Frost.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

## MOCHA DRIFT FROSTING

Dissolve 1 teaspoon instant coffee in 1 teaspoon hot water; combine with 1 egg white, ⅔ cup sugar, 2 tablespoons cold water, 2 teaspoons light corn syrup, ¼ teaspoon cream of tartar, ¼ teaspoon salt in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat. Continue beating until thick enough to spread.

# Maple Nut Luscious Cake

Senior Winner by Mrs. Harry Kupsch, Cato, Wisconsin



*Brown sugar and maple give old-fashioned flavor to this truly luscious "Quick-Mix" cake. Filled with pecans, it's frosted with rich butter frosting.*

**BAKE** at 375° F. for 25 to 30 minutes.    **MAKES** two 8-inch round layers.

All ingredients should be at room temperature.

**Sift together** . . . . .  $2\frac{1}{4}$  cups sifted **Pillsbury's Best Enriched Flour**\*

3 teaspoons double-acting **baking powder**

1 teaspoon **salt**

**Add** . . . . .  $1\frac{1}{4}$  cups firmly packed **brown sugar**

$\frac{1}{2}$  cup **shortening**

1 cup **milk**

1 teaspoon **maple flavoring**

**Beat** . . . . . for 1 minute, 150 strokes, until batter is well blended.  
(With electric mixer blend at low speed, then beat at medium speed for 1 minute.)

**Add** . . . . . 2 **eggs**

**Beat** . . . . . for 1 minute.

**Fold in.....**  $\frac{1}{2}$  cup **pecans**, chopped

**Pour.....** into two well-greased and lightly floured 8-inch round layer pans, at least  $1\frac{1}{4}$  inches deep.

**Bake.....** in moderate oven (375° F.) 25 to 30 minutes. Cool and frost; decorate with pecans.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.*

#### BROWNEED BUTTER FROSTING

Brown  $\frac{1}{2}$  cup butter in saucepan. Blend in  $3\frac{1}{2}$  cups sifted confectioners' sugar,  $\frac{1}{4}$  cup cream, 2 teaspoons vanilla. Beat until thick enough to spread. Thin with a few drops cream, if necessary.



## Pecan-Chocolate Angel Cake

Senior Winner by Mrs. James Walch, Camp Carson, Colorado

*Mrs. Walch calls this a "dream cake" for the G.I.'s at Camp Carson. It is a delicate chocolate angel food, filled with chopped pecans.*

**BAKE** at 325° F. for 50 to 55 minutes.

**MAKES** 10-inch tube cake.

Egg whites should be at room temperature.

**Sift together  
three times.....**  $\frac{3}{4}$  cup sifted **Pillsbury's Best Enriched Flour\***

$\frac{3}{4}$  cup **sugar**  
 $\frac{1}{4}$  cup **cocoa**

**Combine.....**  $1\frac{1}{2}$  cups **egg whites** (about 12 medium)

$1\frac{1}{2}$  teaspoons **cream of tartar**

$\frac{1}{2}$  teaspoon **salt** and

$1\frac{1}{2}$  teaspoons **vanilla** in large bowl. Beat until very soft mounds begin to form. (With electric mixer use high speed.)

**Beat.....**  $\frac{3}{4}$  cup additional **sugar** into egg whites, 2 tablespoons at a time; continue beating until very stiff, straight peaks are formed when beater is raised.

**Sift in.....** dry ingredients gradually, folding carefully but thoroughly.

**Fold.....** 1 cup **pecans**, finely chopped, carefully into batter.

**Pour.....** into ungreased 10-inch tube pan. Cut gently through batter to remove large air bubbles.

**Bake.....** in slow oven (325° F.) 50 to 55 minutes. Invert immediately; cool in pan at least 1 hour. Serve plain or topped with whipped cream.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt; increase baking time about 10 minutes.*

# Golden Glory Ring Cake

Senior Winner by Helen Flynn, Glendale, New York

*This high, pound-type cake is rich in butter and eggs. Serve it plain, if you like, and slice it thin. It's a generous cake—fine for a party.*

**BAKE** at 350° F. for 60 to 65 minutes.

**MAKES** 9-inch tube cake.\*

All ingredients should be at room temperature.

**Sift together**.....3 cups sifted **Pillsbury's Best Enriched Flour**\*\*

2½ teaspoons double-acting **baking powder**

¼ teaspoon **salt**

**Cream**.....1 cup **butter** (half shortening may be used); add gradually  
1½ cups **sugar**, creaming well.

**Blend in**.....2 **egg yolks**

2 **eggs**, one at a time. Beat for 1 minute.

**Combine**.....1 cup **milk**

1 teaspoon **vanilla**. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Pour**.....into well-greased and lightly floured 9-inch tube pan.\*

**Bake**.....in moderate oven (350° F.) 60 to 65 minutes. Cool. Serve plain or frosted.

\*If desired, cake may be baked in two well-greased and lightly floured 9x5x3-inch pans for 40 to 50 minutes.

\*\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

## LEMON ICING

Measure 2 cups sifted confectioners' sugar. Add 3 to 4 tablespoons hot cream gradually. Blend in 1 teaspoon lemon juice. Mix well.

# Chocolate Cola Cake

Senior Winner by Mrs. Clyde Holden, Lantana, Florida

*Cola beverage adds a bit of mystery to the flavor of this chocolate cake and the fluffy frosting, too.*



BAKE at 350° F. for 30 to 35 minutes. MAKES two 8 or 9-inch round layers.

All ingredients should be at room temperature.

**Sift together.....** 2 cups sifted **Pillsbury's Best Enriched Flour\***

1½ teaspoons **soda**

1 teaspoon **salt**

1⅓ cups **sugar**

½ cup **cocoa** into large bowl.

**Add.....** ½ cup **shortening**

⅔ cup **buttermilk** or sour milk

⅔ cup **cola beverage**

**Beat.....** for 1½ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer use low speed.)

**Add.....** 1 **egg**

2 **egg yolks**

**Beat.....** for 1½ minutes.

**Pour.....** into two well-greased and lightly floured 8 or 9-inch round layer pans, at least 1¼ inches deep.

**Bake.....** in moderate oven (350° F.) 30 to 35 minutes. Cool and frost.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, decrease soda to ¼ teaspoon and omit salt.*

## COLA FROSTING

Combine 2 egg whites, ¾ cup sugar, ½ cup light corn syrup, ½ cup cola beverage, ¼ teaspoon salt and ¼ teaspoon cream of tartar in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat; continue beating until thick enough to spread.



## Quick-Trick Angel Cake

Senior Winner by Mrs. Virgil Hogdal, Constance, Minnesota

*This hurry-up angel food bakes in less than half the usual time. The secret is the aluminum foil that covers the cake during part of the baking. The cake itself is moist and delicate with a dark golden-brown crust.*

BAKE at 475° F. for 10 minutes, then  
at 425° F. for 15 minutes.

MAKES 10-inch tube cake.

Egg whites should be at room temperature.

**Sift together** three times.....1 cup sifted Pillsbury's Best Enriched Flour\*

1/2 cup confectioners' sugar

**Beat**.....1 1/2 cups egg whites (about 12 medium) with  
1 teaspoon salt until foamy.

**Sprinkle**.....1 1/2 teaspoons cream of tartar over egg whites and continue  
beating until stiff but not dry.

**Fold in**.....1 cup sugar, 2 tablespoons at a time. Add  
1 teaspoon vanilla  
1/2 teaspoon almond extract.

**Sift in**.....dry ingredients gradually, folding carefully but thor-  
oughly.

**Pour**..... into ungreased 10-inch tube pan. Cut gently through batter to remove large air bubbles. Cover pan tightly with aluminum foil.

**Bake**..... in very hot oven (475° F.) 10 minutes\*; remove aluminum foil and bake at 425° F. for 15 minutes.

**Cool**..... in inverted pan about 1 hour. Serve plain or with scoops of ice cream.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, decrease salt to  $\frac{1}{2}$  teaspoon. Bake at 475° F. for 15 minutes; remove aluminum foil and bake at 425° F. for 10 to 15 minutes.



## Black Walnut Devil Cake

Junior Winner by Ermalea Roberson, Bushyhead, Oklahoma

*Black walnuts add mellowness to this devil's food cake. It is high and moist and lavishly frosted with creamy chocolate butter frosting.*

BAKE at 350° F. for 30 to 35 minutes. MAKES two 9-inch round layers.

All ingredients should be at room temperature.

**Sift together**..... 2 cups sifted Pillsbury's Best Enriched Flour\*

1 teaspoon soda

1 teaspoon salt

**Cream**.....  $\frac{1}{2}$  cup shortening; add gradually  
1 $\frac{1}{4}$  cups sugar, creaming well.

**Blend in**..... 2 squares (2 oz.) chocolate, melted  
2 eggs, one at a time. Beat for 1 minute.

**Combine**..... 1 cup buttermilk or sour milk and  
1 teaspoon vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Add**..... 1 cup black walnuts or English walnuts, chopped

**Pour**..... into two well-greased and lightly floured 9-inch round layer pans.

**Bake**..... in moderate oven (350° F.) 30 to 35 minutes. Cool and frost.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, decrease soda to  $\frac{1}{4}$  teaspoon and omit salt.

### CHOCOLATE BUTTER FROSTING

Cream  $\frac{1}{4}$  cup butter or shortening and  $\frac{1}{4}$  teaspoon salt. Blend in 3 cups sifted confectioners' sugar alternately with 4 to 6 tablespoons scalded cream or milk. Add 1 teaspoon vanilla and 1 $\frac{1}{2}$  squares (1 $\frac{1}{2}$  oz.) melted chocolate. Thin with additional cream if necessary.

# Orange Cocoa Cake

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Senior Winner by Mrs. Jack S. Webster, Columbia, South Carolina

*This light cocoa loaf cake is delicately flavored with orange.  
A quick broiled icing goes on while the cake is still warm.*



**BAKE** at 350° F. for 35 to 40 minutes.

**MAKES** 13x9x2-inch cake.

All ingredients should be at room temperature.

**Sift together** . . . . 2½ cups sifted **Pillsbury's Best Enriched Flour\***

½ cup **cocoa**

3 teaspoons double-acting **baking powder**

1 teaspoon **salt**

**Cream** . . . . . ½ cup **shortening**; add gradually

1½ cups **sugar**, creaming well.

**Blend in** . . . . . 3 **eggs**, one at a time. Beat for 1 minute.

**Add** . . . . . one-third of dry ingredients; mix thoroughly.

**Blend in** . . . . . ½ cup **evaporated milk**, undiluted

**Combine** . . . . . ½ cup **orange juice** and

1½ tablespoons grated **orange rind**. Add alternately with remaining dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Pour** . . . . . into well-greased and lightly floured 13x9x2-inch pan.

**Bake** . . . . . in moderate oven (350° F.) 35 to 40 minutes.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

## QUICK BROILED FROSTING

Combine ½ cup soft butter and ¾ cup firmly packed brown sugar. Blend in ½ cup undiluted evaporated milk, 1 cup coconut. Spread on warm cake; place under broiler until delicately browned, 2 to 3 minutes.

# Poppy Seed Cream Cake

Senior Winner by Mrs. Melvin H. Wunsch, Chicago, Illinois

*Heavy cream in this old-fashioned white cake makes it rich and moist. Poppy seeds give it delicate flavor. A creamy vanilla filling goes between the layers and a sprinkle of confectioners' sugar over the top.*

BAKE at 375° F. for 25 to 30 minutes. MAKES two 8-inch round layers.

All ingredients should be at room temperature.

**Soak**..... $\frac{1}{2}$  cup poppy seeds in  
 $\frac{1}{2}$  cup milk.

**Sift together**.....2 cups sifted Pillsbury's Best Enriched Flour\*  
3 teaspoons double-acting baking powder  
1 teaspoon salt

**Beat**.....3 egg whites until stiff but not dry.

**Cream**..... $\frac{1}{4}$  cup shortening; add gradually  
 $1\frac{1}{4}$  cups sugar, creaming well.

**Combine**..... $\frac{1}{2}$  cup heavy cream  
1 teaspoon vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Add**.....poppy seed-milk mixture.

**Fold in**.....beaten egg whites gently but thoroughly.

**Pour**.....into two well-greased and lightly floured 8-inch round layer pans, at least  $1\frac{1}{4}$  inches deep.

**Bake**.....in moderate oven (375° F.) 25 to 30 minutes. Cool; spread filling between layers and sprinkle top with confectioners' sugar.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

## CREAM FILLING

Heat 1 cup milk. Add 2 tablespoons butter. Combine  $\frac{1}{3}$  cup Pillsbury's Best Enriched Flour,  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{3}$  cup sugar. Add  $\frac{1}{2}$  cup cold milk and stir until smooth. Add to hot milk; stir constantly until thick. Blend in 3 slightly beaten egg yolks, to which a little of the hot mixture has been added. Cook about 2 minutes, stirring constantly. Cover; cool. Add 1 teaspoon vanilla.

# Coconut Kiss Cake

Senior Winner by Mrs. W. J. Caldwell, Lakewood, Ohio

*Finely chopped coconut is folded right into the three golden layers of this lofty and lovely cake. Wonderful for a party!*

BAKE at 375° F. for 25 to 30 minutes. MAKES three 9-inch round layers.

All ingredients should be at room temperature.

**Sift together**.....3 cups sifted Pillsbury's Best Enriched Flour\*

3 teaspoons double-acting baking powder

1 teaspoon salt

**Cream**.....1 cup shortening; add gradually

2 cups sugar, creaming well.

**Blend in**.....4 eggs, one at a time. Beat for 1 minute.

**Combine**.....1 cup milk

1 teaspoon vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Fold in**.....1 cup coconut, finely chopped

**Pour**.....into three well-greased and lightly floured 9-inch round layer pans.

**Bake**.....in moderate oven (375° F.) 25 to 30 minutes. Cool and frost.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

## FLUFFY WHITE FROSTING

Combine 3 egg whites, 1 cup sugar,  $\frac{3}{4}$  cup light corn syrup, 3 tablespoons water,  $\frac{1}{4}$  teaspoon cream of tartar and  $\frac{1}{4}$  teaspoon salt in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat. Add  $1\frac{1}{2}$  teaspoons vanilla; continue beating until thick enough to spread.



# Cherry Confetti Cake

Senior Winner by Anne V. Allcock, Morris Plains, New Jersey

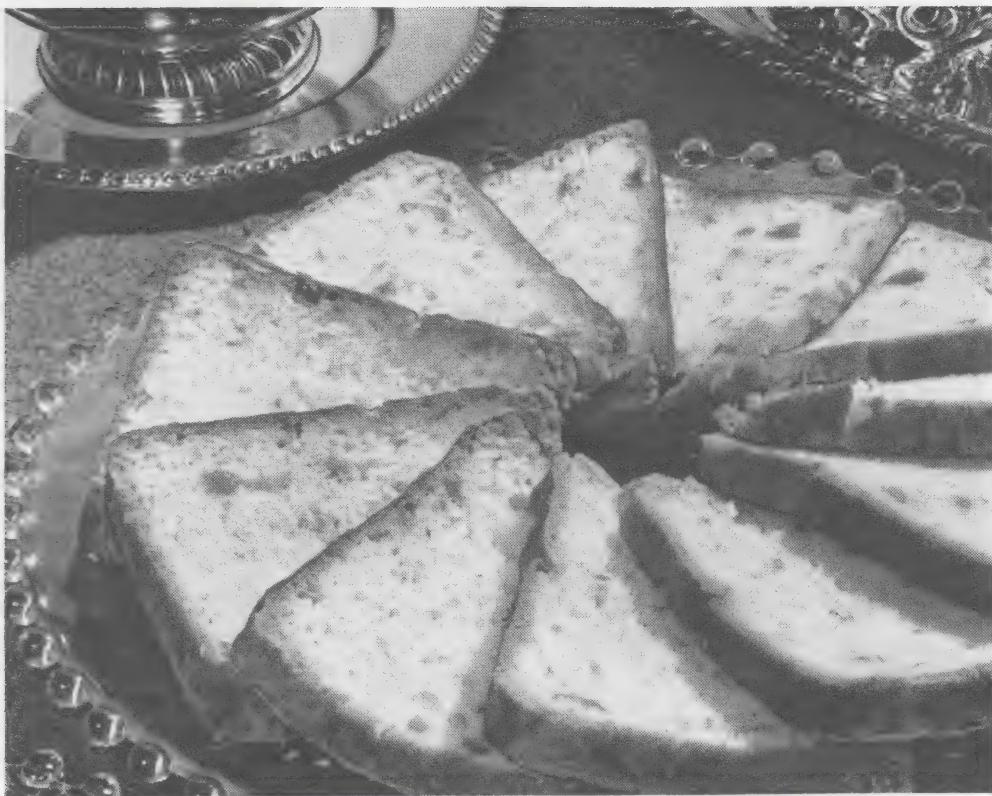
*Mrs. Allcock bakes this generous cake in a tube pan. So good it needs no frosting. There are lots of almonds and bright red cherries on the inside and butter, sugar and cinnamon on top.*

BAKE at 350° F. for 60 to 65 minutes.

MAKES 10-inch tube cake.

All ingredients should be at room temperature.

**Sift together**.....3 cups sifted Pillsbury's Best Enriched Flour



Cherry Confetti Cake

2 teaspoons double-acting **baking powder**

1 teaspoon **salt**

**Cream**.....1 cup **shortening** (half butter may be used); add gradually  
4 cups (1 lb.) sifted **confectioners' sugar** gradually, creaming well.

**Blend in**.....1 teaspoon **almond extract**

4 **eggs**, one at a time. Beat for 1 minute.

**Measure**.....1 cup **milk**; add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Fold**..... $\frac{1}{2}$  cup **almonds**, chopped

1 cup **maraschino cherries**, finely cut, into batter.

**Pour**.....into well-greased and lightly floured 10-inch tube pan. Cut gently through batter to break large air bubbles.

**Bake**.....in moderate oven (350° F.) 60 to 65 minutes. While warm spread top with butter; sprinkle with cinnamon and sugar.

# Royal Highness Cake

Junior Winner by Wanda Miller, Tonkawa, Oklahoma

*This is a regal and delicate-textured white cake with shiny golden lemon filling and creamy lemon frosting. Bound to be a family favorite.*

BAKE at 350° F. for 25 to 30 minutes. MAKES two 9-inch round layers.

All ingredients should be at room temperature.

**Beat**.....4 egg whites ( $\frac{1}{2}$  cup) until stiff but not dry.

**Add**..... $\frac{1}{4}$  cup sugar gradually, beating thoroughly after each addition.

**Sift together**....2 $\frac{1}{4}$  cups sifted Pillsbury's Best Enriched Flour\*

3 $\frac{1}{4}$  teaspoons double-acting baking powder

1 teaspoon salt

1 $\frac{1}{4}$  cups sugar

**Add**..... $\frac{1}{2}$  cup shortening

1 cup milk

$\frac{1}{2}$  teaspoon lemon extract

**Beat**..... for 3 minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 3 minutes.)

**Fold**..... egg whites gently but thoroughly into batter.

**Pour**..... into two well-greased and lightly floured 9-inch round layer pans.

**Bake**..... in moderate oven (350° F.) 25 to 30 minutes. Cool. Spread filling between layers. Frost top and sides.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

## LEMON FILLING

Combine  $\frac{1}{2}$  cup sugar, 3 tablespoons flour,  $\frac{1}{8}$  teaspoon salt in top of double boiler. Add 3 egg yolks, beaten until thick and lemon colored, and  $\frac{1}{2}$  cup water. Cook over hot water until thick, stirring constantly. Blend in 1 tablespoon butter. Cool; blend in 1 tablespoon lemon juice.

## CREAMY LEMON FROSTING

Cream  $\frac{1}{4}$  cup butter and  $\frac{1}{4}$  teaspoon salt. Blend in 3 cups sifted confectioners' sugar alternately with 3 tablespoons scalded cream. Add 1 egg yolk, 1 teaspoon lemon juice and 1 tablespoon grated lemon rind. Beat until creamy.

# Orange Sparkle Cake

Senior Winner by Frances Mathews, Council Bluffs, Iowa

*The "sparkle" in this tender white cake comes from the colorful orange rind that is grated into it. The refreshing taste comes from the orange rind and buttermilk in the cake itself and the fresh orange juice in the frosting.*



**BAKE** at 375° F. for 30 to 35 minutes. **MAKES** two 8-inch round layers.

All ingredients should be at room temperature.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**\*

1 teaspoon **soda**

1 teaspoon **salt**

**Beat**.....4 **egg whites** with

$\frac{1}{2}$  teaspoon **cream of tartar** until foamy.

**Add gradually**.... $\frac{1}{3}$  cup **sugar**, beating until stiff straight peaks are formed when beater is raised.

**Cream**..... $\frac{1}{2}$  cup **shortening**; add gradually

1 cup additional **sugar**, creaming well.

**Measure**..... $\frac{3}{4}$  cup **buttermilk** or sour milk; add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Blend in**.....2 tablespoons **orange rind**, coarsely grated. Fold egg whites carefully but thoroughly into batter.

**Pour**.....into two well-greased and lightly floured 8-inch round layer pans, at least  $1\frac{1}{4}$  inches deep.

**Bake**.....in moderate oven (375° F.) 30 to 35 minutes. Cool and frost.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, decrease soda to  $\frac{1}{4}$  teaspoon and omit salt.

## CREAMY ORANGE FROSTING

Cream  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon grated orange rind, 1 egg yolk. Blend in 4 cups (1 lb.) sifted confectioners' sugar alternately with 2 to 3 tablespoons hot orange juice.

# Chocolate Spangled Cake

Senior Winner by Mrs. Kenneth Bremer, Evanston, Illinois

*Flecks of chocolate shot and chopped nuts are sprinkled all through this yellow cake. The creamy fudge-like frosting needs no cooking.*

BAKE at 375° F. for 25 to 30 minutes. MAKES two 9-inch round layers.  
All ingredients should be at room temperature.

**Sift together . . . .**  $2\frac{1}{4}$  cups sifted Pillsbury's Best Enriched Flour\*

3 teaspoons double-acting baking powder

1 teaspoon salt

**Cream . . . .**  $\frac{1}{2}$  cup shortening; add gradually

$1\frac{1}{3}$  cups sugar, creaming well.

**Blend in . . . .** 3 eggs, one at a time. Beat for 1 minute.

**Combine . . . .** 1 cup milk

1 teaspoon vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Fold in . . . .**  $\frac{1}{2}$  cup chocolate shot

$\frac{1}{2}$  cup nuts, chopped

**Pour . . . .** into two well-greased and lightly floured 9-inch round layer pans.

**Bake . . . .** in moderate oven (375° F.) 25 to 30 minutes. Cool and frost.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt

#### SPEEDY FUDGE FROSTING

Scald  $\frac{1}{2}$  cup cream or top milk with  $\frac{1}{4}$  cup butter; remove from heat. Add  $4\frac{1}{2}$  cups sifted confectioners' sugar all at once. Blend in  $\frac{1}{4}$  teaspoon salt, 1 teaspoon vanilla and 3 squares (3 oz.) chocolate, melted and cooled. Beat until thick enough to spread. Thin with small amount of cream if necessary.

# Gold 'n' Spice Marble Cake

Senior Winner by Mrs. Therese Tercek, Wausauke, Wisconsin

*A spicy-molasses batter and a delicate yellow batter are marbled together to make this unusual loaf cake. A fresh-flavored lemon frosting tops it off.*

BAKE at 350° F. for 35 to 40 minutes. MAKES 9-inch square cake.  
All ingredients should be at room temperature.

**Sift together . . . .** 2 cups sifted Pillsbury's Best Enriched Flour\*

2 teaspoons double-acting baking powder

$\frac{1}{2}$  teaspoon salt



Gold 'n' Spice Marble Cake

**Cream**.....  $\frac{1}{2}$  cup **shortening**; add gradually  
1 cup **sugar**, creaming well.

**Blend in**..... 2 **eggs**, one at a time. Beat for 1 minute.

**Measure**.....  $\frac{2}{3}$  cup **milk**; add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Place**..... one-half of batter into another bowl. Blend in  
2 tablespoons **molasses**  
1 teaspoon **cinnamon**  
 $\frac{1}{2}$  teaspoon **nutmeg**  
 $\frac{1}{4}$  teaspoon **cloves**.

**Spoon**..... yellow and spice batters alternately into well-greased and lightly floured 9x9x2-inch pan.

**Bake**..... in moderate oven (350° F.) 35 to 40 minutes. Cool and frost.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

#### LEMON BUTTER FROSTING

Cream 2 tablespoons butter,  $\frac{1}{2}$  teaspoon grated lemon rind,  $\frac{1}{8}$  teaspoon salt. Blend in 2 cups sifted confectioners' sugar alternately with 3 to 4 tablespoons hot cream. Add 1 teaspoon lemon juice; beat until creamy.

# Coconut Treasure Cake

Junior Winner by Peggy Lee Hoskins, Deerfield, Ohio

*There is coconut both inside and outside this lavish golden cake. Buttermilk makes it extra moist. White Mountain Frosting makes it extra high and glamorous.*

BAKE at 375° F. for 25 to 30 minutes. MAKES two 9-inch round layers.

All ingredients should be at room temperature.

**Combine** .....  $\frac{1}{2}$  cup shredded **coconut**, chopped  
 $1\frac{1}{4}$  cups **buttermilk** or sour milk

**Sift together** .....  $2\frac{1}{4}$  cups sifted **Pillsbury's Best Enriched Flour\***  
 $1\frac{1}{2}$  teaspoons double-acting **baking powder**  
 $\frac{1}{2}$  teaspoon **soda**  
1 teaspoon **salt**

**Cream** .....  $\frac{1}{2}$  cup **butter** (half shortening may be used); add gradually  
 $1\frac{1}{2}$  cups **sugar**, creaming well.

**Blend in** ..... 3 **eggs**, one at a time. Beat for 1 minute.

**Add** ..... dry ingredients and coconut mixture alternately to  
creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Blend in** .....  $1\frac{1}{2}$  teaspoons **vanilla**

**Pour** ..... into two well-greased and lightly floured 9-inch round layer pans.

**Bake** ..... in moderate oven (375° F.) 25 to 30 minutes. Cool and frost

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder and salt**; decrease **soda** to  $\frac{1}{4}$  teaspoon.

## WHITE MOUNTAIN FROSTING

Cook 2 cups sugar, 1 tablespoon light corn syrup,  $\frac{1}{8}$  teaspoon salt and  $\frac{3}{4}$  cup water over low heat, stirring until sugar is dissolved. Cover saucepan 2 to 3 minutes to dissolve sugar crystals on sides of pan. Uncover and continue cooking until a little syrup dropped in cold water forms a firm soft ball (236° F.). Remove from heat. Beat 2 egg whites until stiff but not dry. Add hot syrup very slowly to beaten egg whites, beating constantly. Blend in 1 teaspoon vanilla. Beat until frosting is of desired consistency. If necessary, thin with small amount of hot water. Frost cooled layers. Decorate with shredded coconut.

# Fudge-Mallow Cake

Senior Winner by Mrs. William L. Coffey, Detroit, Michigan

*Here's an unusual idea in fudge cakes. Marshmallows in the batter! Mounds of seven-minute white frosting go on top.*



BAKE at 350° F. for 30 to 35 minutes. MAKES two 8 or 9-inch round layers,

All ingredients should be at room temperature.

**Combine**.....16 marshmallows ( $\frac{1}{4}$  lb.)

$\frac{1}{2}$  cup cocoa

$\frac{1}{2}$  cup hot water in top of double boiler; melt over hot water. **Do not cook.** Cool.

**Sift together**.....2 cups sifted Pillsbury's Best Enriched Flour\*

1 teaspoon double-acting baking powder

$\frac{1}{2}$  teaspoon salt

**Cream**..... $\frac{1}{2}$  cup shortening; add gradually

1 cup sugar, creaming well.

**Blend in**.....3 eggs, one at a time. Beat for 1 minute.

**Combine**..... $\frac{3}{4}$  cup sour cream

$\frac{1}{2}$  teaspoon soda. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Combine**.....cooled chocolate mixture

1 teaspoon vanilla

$\frac{1}{2}$  teaspoon red food coloring; blend into batter.

**Pour**.....into two well-greased and lightly floured 8 or 9-inch round layer pans, at least  $1\frac{1}{4}$  inches deep.

**Bake**.....in moderate oven (350° F.) 30 to 35 minutes. Cool and frost.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt; decrease soda to  $\frac{1}{4}$  teaspoon.

## SEVEN-MINUTE FROSTING

Combine 2 egg whites,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{3}$  cup cold water, 1 tablespoon light corn syrup,  $\frac{1}{4}$  teaspoon cream of tartar and  $\frac{1}{8}$  teaspoon salt in top of double boiler. Cook over rapidly boiling water, beating with rotary beater or electric mixer until mixture stands in peaks. Remove from heat. Add 1 teaspoon vanilla; continue beating until thick enough to spread.

# Pink Lemonade Angel Cake

Senior Winner by Mrs. Robert L. Kain, Wheeling, West Virginia

*This is a pale pink angel food—high, light, delicate—with a refreshing lemon flavor.*

BAKE at 325° F. for 35 to 45 minutes.

MAKES 10-inch tube cake.

Egg whites should be at room temperature.

**Sift together**

**three times . . . . . 1 cup sifted Pillsbury's Best Enriched Flour\***

**3/4 cup sugar**

**Combine . . . . . 1 1/2 cups egg whites** (about 12 medium)

**1 1/2 teaspoons cream of tartar**

**1/4 teaspoon salt**

**1 1/4 teaspoons lemon extract** in large bowl; beat until foamy.

**Sprinkle . . . . . 3/4 cup additional sugar**, 2 tablespoons at a time, over egg whites. Beat well after each addition.

**Add . . . . . 4 to 6 drops red food coloring.** Continue beating until stiff, straight peaks are formed when beater is raised.

**Sift in . . . . . dry ingredients gradually, folding carefully but thoroughly.**

**Pour . . . . .** into ungreased 10-inch tube pan. Cut gently through batter to break large air bubbles.

**Bake . . . . .** in slow oven (325° F.) 35 to 45 minutes. Cool in inverted pan 1 hour. Serve plain or topped with whipped cream.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

# Chocolate Pecan Meringue Cake

Senior Winner by Mrs. Irma L. Yovanovich, Gary, Indiana

*Chocolate and a crunchy meringue-nut topping are “baked on” this golden loaf cake. No leftovers either, for the egg yolks are in the cake; the whites in the meringue.*

BAKE at 350° F. for 25 to 30 minutes.

MAKES 13x9x2-inch cake.

**Sift together . . . . . 2 cups sifted Pillsbury's Best Enriched Flour\***

**2 teaspoons double-acting baking powder**

**1/2 teaspoon salt**

**Cream . . . . . 1/2 cup shortening**; add gradually

**2/3 cup sugar**, creaming well.



**Chocolate Pecan Meringue Cake**

**Blend in.....** 3 egg yolks, one at a time. Beat for 1 minute.

**Combine.....**  $\frac{2}{3}$  cup milk

$\frac{1}{2}$  teaspoon vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Turn.....** into well-greased and lightly floured 13x9x2-inch pan. Spread with chocolate-nut meringue.

**Bake.....** in moderate oven (350° F.) 25 to 30 minutes.

#### CHOCOLATE-NUT MERINGUE

**Beat.....** 3 egg whites until foamy; add gradually

$\frac{1}{3}$  cup sugar. Beat until stiff, straight peaks are formed when beater is raised.

**Fold in.....** 1 cup pecans, chopped, and

4 squares (4 oz.) semi-sweet chocolate, grated.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.*

# Dream Devil's Food

Junior Winner by Patricia Tatka, Cleveland, Ohio

*This handsome and fine-textured cocoa cake contrasts the rich color of dark red devil's food in the layers with the light-colored creamy cocoa frosting on the top and sides.*



BAKE at 350° F. for 30 to 35 minutes. MAKES two 8 or 9-inch round layers.

All ingredients should be at room temperature.

**Combine**..... $\frac{3}{4}$  cup **milk** and  
1 tablespoon **vinegar**.

**Sift together**..... $1\frac{3}{4}$  cups sifted **Pillsbury's Best Enriched Flour**\*  
 $\frac{1}{2}$  teaspoon **salt**

**Cream**..... $\frac{1}{2}$  cup **shortening**; add gradually  
 $1\frac{1}{2}$  cups **sugar**, creaming well.

**Blend in**.....2 **eggs**, one at a time. Beat for 1 minute.

**Combine**.....1 teaspoon **vanilla** and  
soured milk mixture. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition.  
(With electric mixer use low speed.)

**Blend**.....1 teaspoon **soda** and  
 $\frac{1}{2}$  cup **cocoa** with  
 $\frac{1}{2}$  cup warm **water**. Add to batter; mix well.

**Pour**.....into two well-greased and lightly floured 8 or 9-inch round layer pans, at least  $1\frac{1}{4}$  inches deep.

**Bake**.....in moderate oven (350° F.) 30 to 35 minutes. Cool and frost.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt and decrease soda to  $\frac{1}{4}$  teaspoon.

## COCOA BUTTER FROSTING

Sift together  $3\frac{1}{2}$  cups sifted confectioners' sugar,  $\frac{1}{3}$  cup cocoa,  $\frac{1}{8}$  teaspoon salt. Cream  $\frac{1}{3}$  cup butter. Blend in  $\frac{1}{4}$  cup hot cream alternately with sugar-cocoa mixture. Add 1 egg, 1 teaspoon vanilla and blend thoroughly.

# Honey Harmony Cake

Senior Winner by Mrs. J. O. Foltz, Ponca City, Oklahoma

*Here is a spicy orange and honey loaf cake that you can make the "Quick-Mix" way. The nut-crumb topping is "baked on"—it needs no other frosting.*

BAKE at 350° F. for 40 to 50 minutes.

MAKES 9-inch square cake.

All ingredients should be at room temperature.

**Sift together . . . .** 2½ cups sifted **Pillsbury's Best Enriched Flour\***

2 teaspoons double-acting **baking powder**

1 teaspoon **cinnamon**

1 teaspoon **mace**

½ teaspoon **salt**

¼ teaspoon **soda**

**Cream . . . .** ½ cup **butter** or shortening

1 teaspoon grated **orange rind**; add gradually

¾ cup **sugar**, creaming well.

**Blend in . . . .** dry ingredients, making a crumb mixture. Reserve ¾ cup of mixture for topping.

**Add . . . .** ⅔ cup **milk**

½ cup **honey**

1 teaspoon **vanilla** to balance of crumb mixture.

**Beat . . . .** for 1½ minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 1½ minutes.)

**Add . . . .** 2 **eggs**

**Beat . . . .** for 1 minute.

**Pour . . . .** into well-greased and lightly floured 9x9x2-inch pan.

**Combine . . . .** reserved crumb mixture

½ cup **pecans**, chopped

¼ cup **honey**. Sprinkle lightly over batter in pan.

**Bake . . . .** in moderate oven (350° F.) 40 to 50 minutes. Serve warm or cold.

\*If you use *Pillsbury's Best Enriched Self-Rising Flour*, omit baking powder, soda and salt

## \$1,000 Apple Dapple

by Mrs. Norman



Skill in baking passes from mother to daughter in this family. Mrs. Prince simplified one of her mother's recipes to make this \$1,000 dessert. And, as you can see, Mrs. Prince's daughter has already started to "help" her mother bake.

*When Mrs. Prince's husband asked for a different apple dessert, she served him this Apple Dapple Pudding. It is full of plump, spicy apple slices, juicy raisins and slivered almonds, and has a rich crumb topping. Mrs. Prince cuts the slices big, serves the pudding warm, and heaps whipped cream over the top.*

BAKE at 375° F. for 30 to 35 minutes.

SERVES 8 to 10.

**Sift together** . . . . .  $\frac{1}{2}$  cup sifted **Pillsbury's Best Enriched Flour\***

1 teaspoon double-acting **baking powder**

$\frac{1}{2}$  cup **sugar**

1 teaspoon **cinnamon** or apple pie spice

**Combine** . . . . . 1 slightly beaten **egg**

1 tablespoon **lemon juice**

1 teaspoon **almond extract**, if desired

**Add** . . . . . 4 cups **apples** (4 to 6 medium), pared and sliced

$\frac{1}{2}$  cup **almonds**, slivered or chopped

$\frac{1}{2}$  cup **raisins** or currants. Add dry ingredients; mix well.

**Turn** . . . . . into well-greased 8x8x2-inch pan.

**Combine** . . . . .  $\frac{1}{2}$  cup sifted **Pillsbury's Best Enriched Flour\***

$\frac{1}{4}$  cup **sugar**

$\frac{1}{4}$  cup firmly packed **brown sugar**

1 teaspoon **cinnamon**

$\frac{1}{4}$  teaspoon **salt**

1 teaspoon grated **lemon rind**

**Cut in** . . . . .  $\frac{1}{4}$  cup **butter** or margarine until mixture resembles coarse meal. Sprinkle over apples in pan.

**Bake** . . . . . in moderate oven (375° F.) 30 to 35 minutes. Cut into squares. Serve warm with whipped cream. Decorate with maraschino cherries, if desired.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

# Pudding

Prince, Milwaukee, Wisconsin



## Candy 'n' Cake

Junior Winner by Tommy L. Bever, Webster Groves, Missouri

*Marshmallows and chocolate bits are folded into tender white cake. A candy-like combination of brown sugar and nuts is baked on top.*

BAKE at 350° F. for 45 to 50 minutes.

SERVES 10 to 12.

All ingredients should be at room temperature.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour\***

2½ teaspoons double-acting **baking powder**

½ teaspoon **salt**

**Cream**.....½ cup **shortening**; add gradually  
1 cup **sugar**, creaming well.

**Blend in**.....1 **egg**; beat for 1 minute.

**Combine**.....¾ cup **buttermilk** or sour milk and

1 teaspoon **vanilla**. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Blend in**.....12 **marshmallows**, cut into eighths with scissors  
½ cup (½ package) **semi-sweet chocolate bits**

**Spread**.....in well-greased and lightly floured 12x8x2-inch pan.

**Combine**.....¼ cup firmly packed **brown sugar**  
2 tablespoons **butter**  
½ cup **nuts**, chopped. Sprinkle over batter in pan.

**Bake**.....in moderate oven (350° F.) 45 to 50 minutes. Cut into squares.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.



## Blueberry Belle Crunch

Senior Winner by Mrs. George C. Young, Morristown, Minnesota

*The crunch topping of this blueberry dessert is crisp and golden. You can make it quickly and easily any time of the year with frozen, fresh or canned berries.*

BAKE at 350° F. for 30 to 40 minutes.

SERVES 8.

**Combine**.....1 pint thawed frozen, or fresh **blueberries\***

2 tablespoons **Pillsbury's Best Enriched Flour\*\***

¼ teaspoon **salt**

½ cup **sugar**

2 tablespoons **lemon juice**

**Spread**..... in well-greased 9-inch piepan.

**Combine**..... 1 cup sifted **Pillsbury's Best Enriched Flour**\*\*

    1 cup quick-cooking **oatmeal**

$\frac{1}{2}$  cup firmly packed **brown sugar**

$\frac{1}{2}$  teaspoon **salt**

$\frac{1}{2}$  teaspoon **vanilla**

**Cut in**.....  $\frac{1}{2}$  cup **butter** until mixture resembles coarse meal. Sprinkle over blueberry mixture.

**Bake**..... in moderate oven (350° F.) 30 to 40 minutes. Serve hot.

\*If desired, 2 cups (No. 2 can) drained blueberries may be used. Combine 2 tablespoons cornstarch,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  teaspoon salt and  $\frac{3}{4}$  cup blueberry juice. Cook until thickened, stirring constantly. Add blueberries and 2 tablespoons lemon juice.

\*\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt in crumb topping.



## Saucy Perk-up Pudding

Junior Winner by Peggy Olmsted, Topsham, Maine

*This dessert is simple to make. It combines the intriguing tartness of rhubarb with a trace of mint. A crunchy butter-crumb mixture goes on top.*

BAKE at 350° F. for 45 to 50 minutes.

SERVES 8.

**Combine**..... 1 cup drained crushed **pineapple**

    1 package (16 oz.) frozen **rhubarb**, thawed and drained\*

    1 teaspoon dried **mint leaves** (or  $\frac{1}{2}$  teaspoon mint flavoring). Turn into well-greased 8x8x2-inch pan.

**Beat**..... 1 egg until light; add

$\frac{1}{3}$  cup **sugar**\*

    2 tablespoons **flour**. Beat until smooth.

**Blend in**.....  $\frac{1}{4}$  cup **rhubarb juice**\*

    1 tablespoon **lemon juice**. Pour over fruit in pan.

**Sift together**..... 1 cup sifted **Pillsbury's Best Enriched Flour**\*\*

$\frac{1}{2}$  cup **sugar**

$\frac{1}{4}$  teaspoon **salt**

**Cut in**.....  $\frac{1}{3}$  cup **butter** until particles are the size of small peas. Sprinkle over mixture in pan. Press down gently with spoon.

**Bake**..... in moderate oven (350° F.) 45 to 50 minutes. Cut into squares; serve warm or cold, plain or with whipped cream.

\*If desired, 2 cups fresh rhubarb may be substituted for frozen. Increase sugar to 1 cup and omit rhubarb juice.

\*\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt.

# Hawaiian Holiday Dessert

Senior Winner by Teresita C. Ward, Honolulu, Territory of Hawaii

*A jam crumb topping is baked on this cake-like dessert. Choose your favorite preserves—pineapple for the Hawaiian touch, strawberry or raspberry for gay color. Then serve it warm from the oven.*

BAKE at 350° F. for 25 to 30 minutes.

SERVES 8.

**Sift together**.....1 cup sifted Pillsbury's Best Enriched Flour\*

1½ teaspoons double-acting baking powder

½ teaspoon salt

**Cream**.....¼ cup shortening; add gradually

⅓ cup sugar, creaming well.

**Blend in**.....1 egg, well beaten

**Combine**.....⅓ cup milk and

1 teaspoon vanilla. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend well after each addition. (With electric mixer use low speed.)

**Turn**.....into well-greased and lightly floured 8x8x2-inch pan.

Spread with

½ cup whipped jam.

**Combine**.....¼ cup sifted Pillsbury's Best Enriched Flour

¼ cup sugar

½ teaspoon cinnamon

2 tablespoons butter; sprinkle over cake.

**Bake**.....in moderate oven (350° F.) 25 to 30 minutes. Serve warm.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt; increase baking time 5 to 10 minutes.

# Merry Berry Dessert

Senior Winner by Mrs. Helen Bartachek, Belle Plaine, Iowa

*You fold juicy red strawberries into the batter of this cake-like dessert. Then you cut it in squares and serve with whipped cream or ice cream and lustrous strawberry sauce.*

BAKE at 350° F. for 40 to 45 minutes.

MAKES 12x8x2-inch cake.

All ingredients should be at room temperature.

**Drain**.....1 package (16 oz.) thawed frozen strawberries;\* reserve juice for topping.

**Sift together**.....2 cups sifted Pillsbury's Best Enriched Flour\*\*



Merry Berry Dessert

$\frac{1}{2}$  teaspoon **salt**

1 teaspoon **soda**

$1\frac{1}{4}$  cups **sugar**

**Add** .....  $\frac{1}{2}$  cup **shortening**

$\frac{1}{2}$  cup **sour cream**

3 **eggs**

1 teaspoon **vanilla**

**Beat** ..... for 3 minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 3 minutes.)

**Fold in** ..... thawed frozen strawberries carefully but thoroughly.

**Pour** ..... into well-greased and lightly floured 12x8x2-inch pan.

**Bake** ..... in moderate oven (350° F.) 40 to 45 minutes. Serve with whipped cream or ice cream and strawberry sauce.

\*If desired, 1 cup fresh strawberries (crushed and sweetened) may be substituted for frozen berries.

\*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt and soda.

#### STRAWBERRY SAUCE

Combine  $\frac{3}{4}$  cup strawberry juice (drained from frozen strawberries),  $\frac{1}{4}$  cup water and 1 tablespoon cornstarch. Cook over low heat until thickened and clear, stirring constantly.

# Layer Cream Temptation

Junior Winner by Mary Anderson, Chicago, Illinois

*This spicy prune dessert is baked in layers, then piled high with brown-sugar-flavored whipped cream.*



BAKE at 350° F. for 30 to 35 minutes.

MAKES two 8-inch square or 9-inch round layers.

All ingredients should be at room temperature.

**Sift together . . . . .** 2 cups sifted **Pillsbury's Best Enriched Flour\***

1 teaspoon double-acting **baking powder**

$\frac{1}{2}$  teaspoon **soda**

1 teaspoon **salt**

1 teaspoon **cinnamon**

$\frac{1}{2}$  teaspoon **allspice**

**Cream . . . . .**  $\frac{3}{4}$  cup **butter** (half shortening may be used); add gradually

$1\frac{1}{4}$  cups **sugar**, creaming well.

**Blend in . . . . .** 3 **egg yolks**, one at a time. Beat for 1 minute.

**Combine . . . . .**  $\frac{1}{2}$  cup **buttermilk**

$\frac{3}{4}$  cup cooked **prunes**, chopped

1 teaspoon **vanilla**. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Beat . . . . .** 3 **egg whites** until stiff but not dry. Fold gently but thoroughly into batter.

**Pour . . . . .** into two well-greased and lightly floured 8-inch square or 9-inch round layer pans.

**Bake . . . . .** in moderate oven (350° F.) 30 to 35 minutes. Cool. Before serving, fill and frost with amber whipped cream.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt; decrease soda to  $\frac{1}{4}$  teaspoon.

## AMBER WHIPPED CREAM

Combine 1 cup whipping cream,  $\frac{1}{2}$  cup sieved brown sugar,  $\frac{1}{2}$  teaspoon vanilla and  $\frac{1}{8}$  teaspoon salt. Chill for 1 hour. Beat with rotary beater until stiff.

# Brazil Nut Fluff

Junior Winner by Carolyn Monroe, Jerome, Idaho

*To make this luscious dessert, you sandwich Brazil nuts (or almonds) between a buttery cooky-like layer and a cherry chiffon topping, then cover it with whipped cream.*

BAKE at 400° F. for 12 to 15 minutes.

SERVES 8.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*

½ teaspoon double-acting **baking powder**  
 ½ teaspoon **salt**  
 ⅓ cup **sugar**

**Cut in**.....½ cup **butter** until particles are the size of small peas.

**Sprinkle**.....3 tablespoons **milk** over mixture, tossing lightly with fork until dough is moist enough to hold together.

**Spread**.....in 9x9x2-inch pan. Sprinkle with

½ cup chopped **Brazil nuts** or almonds; press gently.

**Bake**.....in moderately hot oven (400° F.) 12 to 15 minutes. Cool.

## FLUFF TOPPING

**Soften**.....1 tablespoon (1 envelope) **gelatin** in  
 ¼ cup cold **water**.

**Combine**.....3 **egg yolks**, slightly beaten  
 ¼ cup **sugar**  
 ⅛ teaspoon **salt** in top of double boiler.

**Add**.....1½ cups scalded **milk** gradually. Cook over hot water, stirring constantly, until mixture thickens and will coat a metal spoon. Remove from heat. Add softened gelatin; stir until dissolved. Chill until mixture begins to thicken.

**Fold in**.....½ cup sliced **maraschino cherries**, well drained

**Beat**.....3 **egg whites** until stiff, but not dry. Add gradually  
 ¼ cup **sugar**; beat until dissolved. Fold carefully but thoroughly into gelatin mixture.

**Pour**.....over cooled cooky layer; decorate with toasted nuts. Chill until firm, about 2 hours. Top with sweetened whipped cream.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit baking powder and salt.

# Window Waffle Wedges

Senior Winner by Mrs. Roy H. Reeve, Mattituck, Long Island, N.Y.

*These are extra sweet and crisp, golden brown waffles. You serve them warm with vanilla ice cream and refreshing pineapple-mint sauce on top.*

MAKES 7 to 8 waffles.

**Sift together** . . . . . 1 cup sifted **Pillsbury's Best Enriched Flour\***

1 teaspoon double-acting **baking powder**

$\frac{1}{2}$  teaspoon **salt**

**Cream** . . . . .  $\frac{1}{2}$  cup **butter** (half shortening may be used)

1 teaspoon **vanilla**; add gradually

1 cup **sugar**, creaming well.

**Add** . . . . . 4 **egg yolks**; beat well. Blend in dry ingredients; mix thoroughly.

**Beat** . . . . . 4 **egg whites** until stiff but not dry. Fold gently but thoroughly into batter.

**Bake** . . . . . in preheated waffle iron at low heat until waffle is golden brown, 1 to 3 minutes. Keep warm in oven until serving time; top with vanilla ice cream and pineapple-mint sauce or with fresh fruit and whipped cream.

\*If you use *Pillsbury's Best Enriched Self-Rising Flour*, omit *baking powder* and *salt*.

## PINEAPPLE-MINT SAUCE

Combine 1 tablespoon cornstarch and  $\frac{1}{4}$  cup sugar. Add 1 cup pineapple juice, 1 cup crushed pineapple and a few mint leaves or  $\frac{1}{2}$  teaspoon mint flavoring (if desired). Cook over direct heat until clear, stirring constantly.

# Coconut Cream Meringue Torte

Senior Winner by Blanche E. Daggett, Joliet, Illinois

*This elegant dessert is irresistible. Luscious meringue tops two layers of delicate yellow cake—and in between the layers, a creamy coconut filling. Beautiful to look at—wonderful to eat.*

BAKE at 350° F. for 25 to 30 minutes. MAKES two 9-inch round layers.

All ingredients should be at room temperature.

**Sift together** . . . . .  $1\frac{1}{2}$  cups sifted **Pillsbury's Best Enriched Flour\***

2 teaspoons double-acting **baking powder**

$\frac{1}{2}$  teaspoon **salt**

**Cream** . . . . .  $\frac{1}{3}$  cup **butter** or margarine; add gradually  
 $\frac{2}{3}$  cup **sugar**, creaming well.

**Blend in** . . . . . 3 **egg yolks**, one at a time. Beat for 1 minute.

**Combine** . . . . .  $\frac{1}{2}$  cup **milk** and

1 teaspoon **vanilla**. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry



Coconut Cream Meringue Torte

ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.)

**Pour**..... into two 9-inch round layer pans lined with waxed paper that extends 1 inch beyond rim of pan.

**Beat**..... 3 egg whites and

$\frac{1}{8}$  teaspoon salt until foamy. Add

$\frac{3}{4}$  cup sugar, 2 tablespoons at a time, beating until dissolved. Continue beating until meringue stands in lustrous heavy points when beater is raised.

**Add**.....  $\frac{1}{2}$  teaspoon vinegar; continue beating until meringue again forms sharp peaks. Spread over batter in pans.

**Bake**..... in moderate oven (350° F.) 25 to 30 minutes. Cool. Spread coconut-cream filling between layers before serving.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

#### COCONUT-CREAM FILLING

Heat 1 cup milk. Add 2 tablespoons butter. Combine  $\frac{1}{3}$  cup unsifted Pillsbury's Best Enriched Flour,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  cup sugar. Add  $\frac{1}{2}$  cup cold milk and stir until smooth. Add to hot milk; stir constantly until thick. Blend in 1 slightly beaten egg, to which a little of the hot mixture has been added. Cook about 2 minutes, stirring constantly. Cover; cool. Blend in 1 teaspoon vanilla and  $\frac{1}{2}$  cup plain or toasted coconut.

## 1st PRIZE WINNER... JUNIOR CONTEST

# \$5,000 Apple Orchard Pie

BAKE at 450° F. for 10 to 12 minutes.

MAKES 8-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*

½ teaspoon **salt**

**Cut in**.....⅓ cup **shortening** until particles are the size of small peas.

**Sprinkle**.....3 to 4 tablespoons cold **water** over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

**Roll out**.....on floured pastry cloth or board to a 10-inch circle.

**Fit**.....pastry loosely into 8-inch piepan. Fold edge to form standing rim; flute. Prick crust with fork.

**Bake**.....in hot oven (450° F.) 10 to 12 minutes. Cool.

### APPLE FILLING

**Peel**.....4 to 6 **apples**. Grate fine (makes 2 cups).

**Add**.....½ cup **sugar**. (Use confectioners' sugar if apples are juicy.)

Sprinkle with

¼ teaspoon **nutmeg**; blend.

**Turn**.....into cooled, baked pie shell.

**Whip**.....½ cup **heavy cream** until stiff. Fold in

1 tablespoon **confectioners' sugar**. Spread over top of pie.  
Sprinkle with **nutmeg**.

\*If you use *Pillsbury's Best Enriched Self-Rising Flour*, omit salt.

## 2nd PRIZE WINNER... JUNIOR CONTEST

# \$3,000 Hot Ziggities

BAKE at 425° F. for 15 to 20 minutes.

MAKES 8.

**Grind**.....1 pound skinless **wieners**; blend in  
2 tablespoons **prepared mustard**  
1 slightly beaten **egg**.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**\*

½ teaspoon **salt**

**Cut in**.....⅔ cup **shortening** until particles are the size of small peas.

**Combine**.....¼ cup tomato **catsup**  
3 tablespoons cold **water**; sprinkle over flour mixture,  
blending lightly with fork.

**Divide**..... dough in half. Roll out each half on floured pastry cloth or board to a 12x9-inch rectangle. Cut each into four 6x4½-inch rectangles.

**Divide**..... meat mixture equally on pastry rectangles. Fold over pastry so that 4½-inch edges are together; seal edges well. Place on ungreased baking sheets.

**Bake**..... in hot oven (425° F.) 15 to 20 minutes. Serve hot.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

### 3rd PRIZE WINNER... JUNIOR CONTEST

## \$1,000 Orange Glory Rolls

BAKE at 375° F. for 15 to 20 minutes.

MAKES 3 dozen rolls.

**Combine**..... ½ cup **butter**

2 cups **sugar**

1 cup **orange juice** and **pulp**

¼ cup grated **orange rind** in saucepan. Boil for 6 minutes, stirring constantly. (If desired, 2½ cups orange marmalade heated with ½ cup butter may be substituted.)\* Divide mixture into well-greased muffin cups, allowing 1 tablespoon per cup.

**Dissolve**..... 2 cakes compressed **yeast** (or 2 packages active dry yeast) in ½ cup lukewarm **water** and 1 tablespoon **sugar**.

**Combine**..... ½ cup **sugar**

¼ cup **shortening**

2 teaspoons **salt**\*\*

1 cup boiling **water**; mix well. Cool to lukewarm by adding ¾ cup cold **water**.

**Blend in**..... 2 **eggs**, slightly beaten, and the dissolved yeast mixture.

**Add**..... 7½ cups sifted **Pillsbury's Best Enriched Flour**\*\* gradually, beating well after each addition.\*

**Roll out**..... dough, one-third at a time, on floured board to 12x10-inch rectangles. Brush with melted **butter**. Roll as for jelly roll, starting with 12-inch edge. Cut or "tie-off" with strong thread into 1-inch slices. Place in prepared muffin pans.

**Let rise**..... in warm place (85° to 90° F.) until double in bulk, 45 to 60 minutes.

**Bake**..... in moderate oven (375° F.) 15 to 20 minutes. Let stand a few seconds, then invert on serving plate, allowing sauce to drain onto rolls.

\*If desired, dough and orange sauce may be refrigerated up to two days.

\*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.



## \$5,000 Apple Orchard Pie



Constance Thatcher is so excited she can hardly speak when she receives her \$5,000 prize!

*by*

*Constance Thatcher  
Charleston, South Carolina*

*Unique fresh apple flavor —no cooking of filling! Just put grated apples, sugar and spice into a pie shell, and top it off with whipped cream. One of the easiest apple pies you ever heard of! (Recipe, page 46.)*

## \$3,000 Hot



At the Bake-Off, Naval Reservist Jack Meili concentrates on his recipe for "Hot Ziggities!"



## Ziggities

by

*Jack Meili*

Minneapolis, Minnesota

This is Jack's new "hot dog" idea. Ground wieners and a bit of mustard are tucked inside a flaky pastry jacket made with a dash of catsup. Try it with luncheon meat, too. (Recipe, page 46.)

## \$1,000 Orange Glory Rolls

by

*Mrs. Patrick Sullivan*

Lawrence, Kansas

Light, tender sweet rolls — with fresh-flavored orange filling! This is a generous recipe, so you may want to keep part of the dough and filling in the refrigerator for later baking. (Recipe, page 47.)



Mrs. Sullivan smiles proudly as she tells reporters about her \$1,000 recipe.

## \$1,000 Beauty Bow

by Mrs. Donald J. Gillian,



After the prizes are given out at the Starlight Roof, Mrs. Gillian holds up a plate of her \$1,000 rolls for food editors and newspaper reporters to look at.

*The "bows" you see in this picture are rich, tender yeast rolls with a butter and almond filling. The "knots" are blanched almonds. Crisp, yet tender, their delicate flavor is truly delicious.*

BAKE at 400° F. for 12 to 15 minutes.

MAKES 2½ dozen rolls.

**Dissolve** ..... 1 cake compressed **yeast** (or 1 package active dry yeast) in  
    ¼ cup lukewarm **water**.

**Combine** ..... ¼ cup **shortening**  
    ¼ cup **sugar**  
    1 teaspoon **salt**\*  
    1 tablespoon grated **lemon rind**

    ½ cup scalded **milk**

**Add** ..... ½ cup cold **water**; cool to lukewarm.

**Blend in** ..... 1 **egg**, slightly beaten, and the dissolved yeast.

**Add gradually** ..... 4 cups sifted **Pillsbury's Best Enriched Flour**,\* beating well after each addition. Cover.

**Let rise** ..... in warm place (85° to 90° F.) until almost double in bulk, 45 to 60 minutes.

**Combine** ..... ⅓ cup melted **butter**  
    ¾ cup firmly packed **brown sugar**  
    2 tablespoons **flour**  
    2 teaspoons **almond extract**; mix well. Reserve as filling for rolls.

**Divide** ..... risen dough in half. Roll out each half on lightly floured board or pastry cloth to 12x10-inch rectangle.

**Spread** ..... with almond-butter filling. Roll as for jelly roll, starting with 12-inch edge. Cut or "tie-off" with strong thread into ½-inch slices. Arrange slices in pairs on greased baking sheet. Flatten to ¼-inch thickness and pinch each pair together to form a "bowknot."

**Place** ..... a **blanched almond** in center of each roll for "knot."

**Let rise** ..... in warm place until double in bulk, 30 to 45 minutes. Pinch rounds together again.

**Brush** ..... tops of rolls lightly with **cream**.

**Bake** ..... in moderately hot oven (400° F.) 12 to 15 minutes. Remove immediately from baking sheet.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt.

# Rolls

Tonawanda, New York



# Sunday Best Sweet Rolls

Senior Winner by Rena Giblin, Buffalo, New York

*These sweet rolls are much like Danish pastry. They are made with cottage cheese which gives them an unusual flavor and richness.*

BAKE at 400° F. for 10 to 15 minutes. MAKES about 2 dozen rolls.

**Dissolve** ..... 1 cake compressed yeast (or 1 package active dry yeast) in  
 $\frac{1}{4}$  cup lukewarm water.

**Sift together** ..... 2½ cups sifted Pillsbury's Best Enriched Flour\*  
 $\frac{1}{4}$  cup sugar  
 1 teaspoon salt

**Cut in** ..... ½ cup butter until particles are the size of small peas.

**Add** ..... 1 cup creamed cottage cheese  
 1 egg and the dissolved yeast; mix well.

**Roll out** ..... dough on lightly floured board or pastry cloth to a 14-inch square.

**Combine** ..... 3 tablespoons melted butter  
 $\frac{3}{4}$  cup firmly packed brown sugar  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon almond extract  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{2}{3}$  cup nuts, chopped; spread over dough.

**Roll** ..... as for jelly roll. Cut or "tie-off" with strong thread into ½-inch slices; place cut-side down on greased baking sheet.

**Let rise** ..... in warm place (85° to 90° F.) until double in bulk, about 1½ hours.

**Bake** ..... in moderately hot oven (400° F.) 10 to 15 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt in dough.



# Vienna Coffee Bread

Junior Winner by Mrs. Irma Rosenzweig, Upton, Long Island, N.Y.

*When you slice this long, narrow, sweet loaf, you see the swirls of cinnamon-cocoa filling inside.*

BAKE at 375° F. for 15 minutes. MAKES 1 coffee cake.

**Combine** ..... ½ cup scalded milk  
 $\frac{1}{4}$  cup shortening  
 $\frac{1}{4}$  cup sugar  
 2 teaspoons salt;\* cool to lukewarm.

**Add** ..... 1 cake compressed yeast, crumbled (or 1 package active dry yeast dissolved as directed on package\*\*); mix well.

- Blend in**.....1 egg, slightly beaten
- Add**.....2½ cups sifted **Pillsbury's Best Enriched Flour**;<sup>\*</sup> mix well. Knead on floured board for a few minutes. Place in greased bowl and cover.
- Let rise**.....in warm place (85° to 90° F.) until double in bulk, 1½ to 2 hours.
- Roll out**.....dough on floured board to a 12-inch square.
- Combine**.....2 tablespoons **cocoa**  
 $\frac{1}{4}$  cup **sugar**  
 $\frac{1}{2}$  teaspoon **cinnamon**; sprinkle over dough.
- Roll**.....as for jelly roll. Place on greased baking sheet.
- Let rise**.....in warm place until almost double in bulk, 1½ to 2 hours.
- Bake**.....in moderate oven (375° F.) 15 minutes. Sprinkle with **confectioners' sugar** while warm.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.*

*\*\*The amount of water used to dissolve dry yeast should be subtracted from the amount of liquid in recipe.*



## Table Talk Rolls

**Senior Winner by Mrs. Dean Barney, Shoshone, Idaho**

*Tender, fluffy dinner buns with a light touch of lemon flavor.*

- BAKE** at 375° F. for 15 to 20 minutes.      **MAKES** about 2½ dozen rolls.
- Dissolve**.....2 cakes compressed **yeast** (or 2 packages active dry yeast) in  
 $\frac{1}{2}$  cup lukewarm **water**.
- Combine**..... $\frac{1}{3}$  cup **sugar**  
1 tablespoon **salt**<sup>\*</sup>  
 $\frac{1}{2}$  cup scalded **top milk** in large bowl.
- Add**..... $\frac{1}{4}$  cup cold **water**; cool to lukewarm.
- Blend in**.....2 **eggs**  
2 teaspoons grated **lemon rind** and the dissolved yeast.
- Add gradually**....4¼ cups sifted **Pillsbury's Best Enriched Flour**;<sup>\*</sup> mix until smooth. Place in greased bowl and cover.
- Let rise**.....in warm place (85° to 90° F.) until double in bulk, about 1½ hours.
- Divide**.....dough into four parts. Pat each portion into a square. Cut each into 6 or 8 rolls.
- Coat**.....each roll lightly with flour. Place on lightly floured baking sheet.
- Let rise**.....in warm place until double in bulk, about 30 to 60 minutes.
- Bake**.....in moderate oven (375° F.) 15 to 20 minutes.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.*

## Nutty Apricot Snack Loaf

Junior Winner by Antoinette Herout, Elm Grove, Wisconsin

*Apricots give just the right amount of tartness to this quick bread. Nuts give it an interesting texture and flavor.*

BAKE at 375° F. for 60 to 65 minutes.

MAKES 9x5x3-inch loaf.

**Soak** ..... 1 cup dried **apricots** in warm water for 15 minutes. Drain; cut into pieces.

**Sift together** ..... 2 cups sifted **Pillsbury's Best Enriched Flour\***

2 teaspoons double-acting **baking powder**

1 teaspoon **salt**

$\frac{1}{4}$  teaspoon **soda**

**Cream** .....  $\frac{1}{4}$  cup **shortening**; add gradually  
1 cup **sugar**, creaming well.

**Blend in** ..... 1 **egg**; beat well.

**Add** .....  $\frac{1}{4}$  cup **water**

$\frac{1}{2}$  cup **orange juice**; mix well.

**Blend in** ..... dry ingredients; mix thoroughly.

**Fold in** .....  $\frac{1}{2}$  cup chopped **walnuts** and cut-up apricots.

**Pour** ..... into well-greased 9x5x3-inch pan. Push batter up into corners of pan, leaving the center slightly hollowed. For well-rounded loaf, allow to stand 20 minutes before baking.

**Bake** ..... in moderate oven (375° F.) 60 to 65 minutes. Cool for 10 minutes; remove from pan. Cool thoroughly before slicing.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder**, **salt** and **soda**.

## Jiffy Mince Coffee Ring

Junior Winner by Barbara Biddy, Hendersonville, North Carolina

*There's spicy mincemeat all through this coffee cake which can be made in minutes. Decorate it with creamy icing while it is still warm.*

BAKE at 375° F. for 30 to 35 minutes.

MAKES 9-inch coffee ring.

**Sift together** ..... 2 cups sifted **Pillsbury's Best Enriched Flour\***

$\frac{3}{4}$  cup **sugar**

2 $\frac{1}{2}$  teaspoons double-acting **baking powder**

$\frac{1}{2}$  teaspoon **salt**

**Cut in** .....  $\frac{1}{3}$  cup **shortening** until mixture resembles coarse meal.

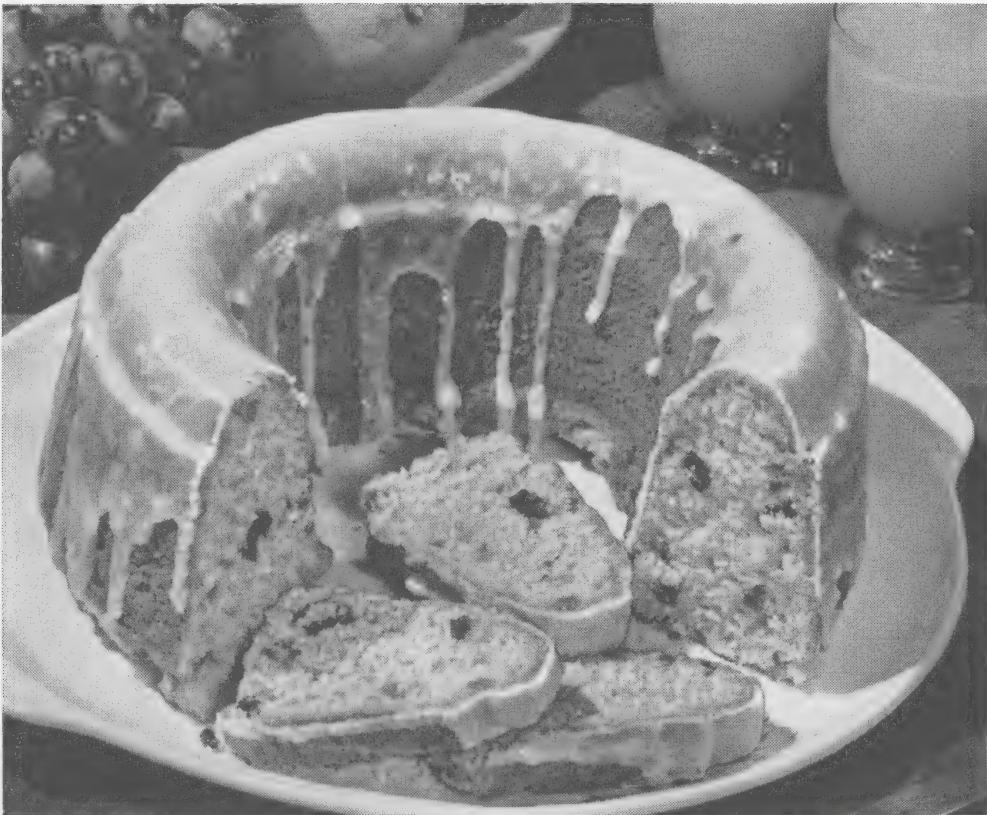
**Combine** ..... 1 **egg**, slightly beaten

$\frac{1}{2}$  cup **milk**

$\frac{3}{4}$  cup moist **mincemeat**

**Add** ..... liquid to dry ingredients and mix only until all flour is dampened.

**Turn** ..... into well-greased 9-inch ring mold, filling  $\frac{2}{3}$  full.



Jiffy Mince Coffee Ring

**Bake**..... in moderate oven (375° F.) 30 to 35 minutes. Frost with confectioners' sugar icing while still warm.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

#### CONFECTIONERS' SUGAR ICING

Combine 2 tablespoons butter, 3 tablespoons hot milk, 1 cup sifted confectioners' sugar and  $\frac{1}{8}$  teaspoon salt. Beat until smooth.

## Cheese Popover Puffs

Senior Winner by Mrs. Nellie Knudson, Brooks, Wisconsin

*Serve these peppy cheese popovers piping hot!*

BAKE at 425° F. for 20 to 25 minutes.

MAKES 10 to 12 popovers.

**Sift together**..... 1 cup sifted **Pillsbury's Best Enriched Flour**  
 $\frac{1}{2}$  teaspoon **salt**

**Combine**..... 2 well-beaten **eggs**

1 $\frac{1}{4}$  cups **milk**. Add to dry ingredients; beat until smooth with rotary beater or electric mixer.

**Fold in**.....  $\frac{1}{4}$  cup grated sharp **cheese**

**Heat**..... well-greased muffin or popover pans in oven until very hot. Pour batter into pans, filling cups half full.

**Bake**..... in hot oven (425° F.) 20 to 25 minutes. Prick with fork during last 5 minutes of baking to allow escape of steam. Serve hot.

## Pennsylvania Applesauce Bread

Senior Winner by Mrs. Merrill B. Hearn, Ridley Park, Pennsylvania

You can stir up this apple bread in a hurry. It is made with walnuts and spice and will remind you of old-fashioned applesauce cake.

BAKE at 350° F. for 55 to 60 minutes.

MAKES 1 loaf.

**Sift together** . . . . . 2 cups sifted **Pillsbury's Best Enriched Flour**\*

1 teaspoon double-acting **baking powder**

1 teaspoon **salt**

1 teaspoon **soda**

1 teaspoon **cinnamon**

1/2 teaspoon **nutmeg**

**Cream** . . . . . 1/2 cup **butter** or shortening; add gradually  
3/4 cup **sugar**, creaming well.

**Add** . . . . . 1 teaspoon **vanilla**

2 **eggs**; beat well.

**Blend in** . . . . . dry ingredients gradually; mix thoroughly.

**Add** . . . . . 1 cup **applesauce** (fresh or canned)

1/2 cup **walnuts**, chopped; mix only until blended.

**Pour** . . . . . into well-greased 9x5x3-inch pan. Push batter up into corners of pan, leaving the center slightly hollowed. For well-rounded loaf, allow to stand 20 minutes before baking.

**Bake** . . . . . in moderate oven (350° F.) 55 to 60 minutes. Cool thoroughly before slicing.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder**, **salt** and **soda**.

## Fruit Tuck-in Coffee Cake

Senior Winner by Mrs. Joseph Lupfer, Denver, Colorado

You don't knead or shape this easy coffee cake. Just spread the dough in a pan and cover with fruit. Then sprinkle sugar and cinnamon over the top.

BAKE at 375° F. for 30 to 35 minutes. MAKES 9-inch square coffee cake.

**Dissolve** . . . . . 1 cake compressed **yeast** (or 1 package active dry yeast) in  
1/2 cup lukewarm **water**. Add  
2 tablespoons **sugar**; stir until dissolved.

**Blend in** . . . . . 1/4 cup melted **shortening** or salad oil  
1 **egg**, well beaten  
1 teaspoon **salt**\*

1/2 teaspoon **mace** or nutmeg

**Add** . . . . . 1 1/2 cups sifted **Pillsbury's Best Enriched Flour**,\* beat until smooth, about 1 minute.

- Let rise**..... in warm place (85° to 90° F.) until double in bulk, about 1 to 1½ hours.
- Stir down**..... dough. Spread into well-greased 9x9x2-inch pan.
- Arrange**..... 16 cooked, dried **apricot halves**, well drained (or 16 fresh plumbs, pitted), over dough.
- Let rise**..... in warm place until light, 45 to 60 minutes.
- Combine**.....  $\frac{1}{4}$  cup **sugar**  
 $\frac{1}{2}$  teaspoon **cinnamon**; sprinkle over dough.
- Bake**..... in moderate oven (375° F.) 25 to 30 minutes. Remove from oven and brush with 2 tablespoons **cream**. Return to oven; bake for 5 minutes

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

## Butter-Flake Rolls

Senior Winner by Mrs. A. R. Rodriguez, Franklinville, New York

*These dinner rolls are so rich they literally flake apart. Like old-fashioned egg bread, egg yolks give them rich, golden color. This is a new and delicious way to use "extra" yolks.*

**BAKE** at 375° F. for 12 to 15 minutes. **MAKES** 3 dozen rolls.

**Dissolve**..... 2 cakes compressed **yeast** (or 2 packages active dry yeast) in  $\frac{3}{4}$  cup lukewarm **water**. Add 1 tablespoon **sugar**; stir until dissolved.

**Blend in**..... 1 cup sifted **Pillsbury's Best Enriched Flour**.\* Cover and let rise in warm place (85° to 90° F.) until light and bubbly, about 20 to 30 minutes.

**Cream**.....  $\frac{1}{2}$  cup **butter**; add gradually  
 $\frac{1}{4}$  cup **sugar**  
1 teaspoon **salt**  
6 **egg yolks**, creaming well.

**Add**..... risen yeast mixture; mix well.

**Beat in**..... 3 cups sifted **Pillsbury's Best Enriched Flour**, one cup at a time. Knead on floured board about 30 strokes. Place in greased bowl and cover.

**Let rise**..... until almost double in bulk, about 1½ hours.

**Divide**..... dough in half. Roll each half of dough on lightly floured board to an 18x6-inch rectangle. Spread center third with soft **butter**.

**Fold**..... one side of dough to overlap center. Spread with additional **butter**. Fold opposite side to overlap.

**Roll out**..... to 18x6-inch rectangle again. Cut into 1-inch strips. Coil each strip loosely on well-greased baking sheets to form a "snail."

**Let rise**..... in warm place until double in bulk, 30 to 45 minutes.

**Bake**..... in moderate oven (375° F.) 12 to 15 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

## Golden-Crust Bread

*Sour cream adds extra tenderness to these loaves of white bread. You'll like the crisp golden brown crust edging the creamy white slices.*

BAKE at 375° F. for 40 to 45 minutes.

MAKES 2 loaves.

**Combine**.....1 cup **sour cream** and  
1/4 teaspoon **soda** in large bowl.

**Add**.....1 1/4 cups hot **water**  
1 cake compressed **yeast**, crumbled (or 1 package active dry yeast dissolved as directed on package\*)  
2 tablespoons **sugar**  
1 tablespoon **salt**\*\*  
2 tablespoons melted **butter**; stir until dissolved.

**Add gradually**...6 1/2 cups sifted **Pillsbury's Best Enriched Flour**\*\*. Mix until well blended.

**Knead**.....dough on well-floured board 5 to 7 minutes. Place in greased bowl and cover.

**Let rise**.....in warm place (85° to 90° F.) until double in bulk, about 2 hours.

**Divide**.....dough into two parts; form into balls. Allow to rest, closely covered, for 10 minutes. Shape into loaves. Place in two 9x5x3-inch pans and cover.

**Let rise**.....in warm place until double in bulk, about 1 1/2 hours.

**Bake**.....in moderate oven (375° F.) 40 to 45 minutes.

\*The water used to dissolve dry yeast should be subtracted from water in recipe.  
\*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

## Chipper Cheese Biscuits

Junior Winner by Molly Jo Hunter, Charleston, South Carolina

*These colorful cheese biscuits have bits of red pimiento and green pepper baked right into them.*

BAKE at 450° F. for 12 to 15 minutes.

MAKES 1 1/2 dozen biscuits.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**\*  
3 teaspoons double-acting **baking powder**  
1 teaspoon **salt**

**Cut in**.....1/3 cup **shortening** until mixture resembles coarse meal.

**Blend in**.....2/3 cup grated **American cheese**  
1 tablespoon **pimiento**, chopped  
2 tablespoons **green pepper**, chopped; mix well.

**Add**.....3/4 cup **milk**; mix only until all flour is dampened. Knead gently on floured board or pastry cloth for a few seconds.

**Roll**.....to 1/2-inch thickness and cut into rounds with 2-inch cutter. Place on ungreased baking sheet.

**Bake**.....in hot oven (450° F.) 12 to 15 minutes. Serve hot.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.



Chipper Cheese Biscuits

## Cranberry Crown Coffee Cake

Senior Winner by Mrs. John C. Bailar, Urbana, Illinois

*This upside-down quick bread is baked in a ring mold. When turned out, it reveals a crown of pecans and bright-colored cranberries.*

BAKE at 400° F. for 25 to 30 minutes. MAKES 9-inch round coffee cake.

**Melt** ..... 2 tablespoons **butter** in 9-inch ring mold. Spread  $\frac{1}{4}$  cup firmly packed **brown sugar** over bottom of pan.

**Combine** ..... 1 cup cooked or canned **cranberry sauce**  
 $\frac{1}{4}$  cup **pecans**, chopped  
 1 tablespoon grated **orange rind**; spread over brown sugar in pan.

**Sift together** .....  $1\frac{1}{2}$  cups sifted **Pillsbury's Best Enriched Flour\***  
 2 teaspoons double-acting **baking powder**  
 $\frac{1}{2}$  teaspoon **salt**  
 $\frac{1}{4}$  cup **sugar**

**Cut in** .....  $\frac{1}{3}$  cup **shortening** until mixture resembles coarse meal.

**Combine** ..... 1 slightly beaten **egg**  
 $\frac{1}{2}$  cup **milk**; add all at once to dry ingredients, mixing only until all flour is dampened.

**Turn** ..... into prepared pan.

**Bake** ..... in moderately hot oven (400° F.) 25 to 30 minutes. Cool about 5 minutes; turn upside down on serving plate. Serve warm.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder** and **salt**.

## Savory Snacks

Senior Winner by Mrs. W. S. Yuin, Freeport, Long Island, New York

*It takes only a few minutes to make these tangy little rolls. They have just the right touch of onion flavor to go well with appetizers, soups or salads. The sesame seeds make them quite out of the ordinary—though you can make them without sesame seeds, if you like.*

BAKE at 450° F. for 12 to 15 minutes. MAKES about 3 dozen rolls.

**Sift together** . . . . . 2 cups sifted Pillsbury's Best Enriched Flour\*

3 teaspoons double-acting baking powder

1 teaspoon salt

**Cut in** . . . . .  $\frac{1}{2}$  cup shortening until mixture resembles coarse meal.

**Add** . . . . .  $\frac{2}{3}$  cup milk all at once; mix only until all flour is dampened.

**Divide** . . . . . dough in half. Roll out each half on floured pastry cloth or board to a 20x12-inch rectangle. Brush with butter and spread with

$\frac{1}{2}$  cup minced onion, using half on each rectangle.

**Sprinkle** . . . . .  $\frac{1}{3}$  cup sesame seeds over dough. Roll as for jelly roll, starting with 20-inch edge. Seal edge well.

**Cut** . . . . . or "tie-off" with strong thread into 1-inch slices. Place on greased baking sheet; flatten slightly. Brush with egg white and sprinkle with additional sesame seeds.

**Bake** . . . . . in hot oven (450° F.) 12 to 15 minutes. Serve hot.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.



## Cinnamon Crunch Coffee Cake

Senior Winner by Mrs. W. L. Carpenter, San Antonio, Texas

*A crunchy cinnamon-pecan topping is baked right on this exceptionally good coffee bread. Mix it up in just a few minutes, bake it in one pan, and cut it in squares while still warm.*

BAKE at 350° F. for 30 to 40 minutes. MAKES 9-inch square coffee cake.

**Sift together** . . . . . 2 cups sifted Pillsbury's Best Enriched Flour\*

2 $\frac{1}{2}$  teaspoons double-acting baking powder

$\frac{1}{2}$  teaspoon salt

1 teaspoon cinnamon

$\frac{1}{4}$  teaspoon nutmeg

$\frac{3}{4}$  cup sugar

**Add** . . . . .  $\frac{1}{3}$  cup shortening

1 cup milk

**Beat** . . . . . for 1 $\frac{1}{2}$  minutes, 150 strokes per minute, until batter is well blended. (With electric mixer blend at low speed, then beat at medium speed for 1 $\frac{1}{2}$  minutes.)

**Add**..... 2 eggs  
**Beat**..... for  $1\frac{1}{2}$  minutes.  
**Pour**..... one-third of batter into well-greased and lightly floured 9x9x2-inch pan.  
**Combine**.....  $\frac{2}{3}$  cup firmly packed **brown sugar**  
                  2 tablespoons **flour**  
**Cut in**..... 2 tablespoons **butter** until mixture resembles coarse meal.  
**Add**..... 1 cup **pecans**, chopped  
**Sprinkle**..... two-thirds of crumb mixture over batter in pan. Cover with remaining batter and top with balance of crumb mixture.  
**Bake**..... in moderate oven ( $350^{\circ}$  F.) 30 to 40 minutes. Serve warm.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.*

★ ★ ★

# **Country Company Rolls**

*You can save precious minutes in making the dough for these rich refrigerator rolls. Use an electric mixer, if you like. And there's no kneading necessary.*

BAKE at 400° F. for 12 to 15 minutes.

**MAKES** 2 dozen rolls.

**Combine** . . . . .  $\frac{3}{4}$  cup scalded milk  
     $\frac{1}{2}$  cup shortening  
     $\frac{1}{3}$  cup sugar  
    2 teaspoons salt\*

**Cool**..... to lukewarm by adding  
1/2 cup cold water.\*\*

**Add**.....1 cake compressed yeast, crumbled (or 1 package active dry yeast dissolved as directed on package\*\*); mix well.

**Blend in.....1 egg**

**Add gradually . . .** 4 cups sifted **Pillsbury's Best Enriched Flour;**\* mix until well blended. (With electric mixer add half of flour; beat 3 minutes at medium speed. Add remaining flour and mix by hand.)

**Place**..... dough in greased bowl; cover. Store in refrigerator at least 2 hours, but not over 2 days.\*\*\*

**Shape** ..... chilled dough into round balls, about 2 inches in diameter. Place in greased muffin pans. Brush with **butter**.

**Let rise.....** in warm place ( $85^{\circ}$  to  $90^{\circ}$  F.) until double in bulk, 2 to  $2\frac{1}{2}$  hours.

**Bake**..... in moderately hot oven ( $400^{\circ}$  F.) 12 to 15 minutes.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.*

*\*\*The water used to dissolve dry yeast should be subtracted from water in recipe.*

*\*\*\*If desired, dough need not be refrigerated. Cover; let rise in warm place until double in bulk, about 1 hour. Shape into rolls; let rise until light, 30 to 60 minutes. Bake as directed above.*

## \$1,000 Shanghai

by Mrs. Henry J.



The \$1,000 prize check was a happy surprise to Mrs. Vaughan. Here you see Art Linkletter talking with her about it at the Award Luncheon.

*The idea that won the prize for Mrs. Vaughan is really simple, but unique. Mrs. Vaughan starts out with an excellent chow mein dish and covers it with onion-flavored drop biscuits. This meal-in-one-dish is easy to prepare, and economical, too.*



BAKE at 400° F. for 20 to 25 minutes.

SERVES 6 to 8.

**Sauté**..... $\frac{3}{4}$  cup sliced onions in

2 tablespoons shortening in large skillet until golden brown;\* remove from pan and reserve.

**Brown**..... $\frac{1}{2}$  pound boneless pork, cut into small thin strips

$\frac{1}{2}$  pound boneless veal, cut into small thin strips, in same pan.

**Add**.....3 tablespoons soy sauce

$\frac{1}{2}$  teaspoon onion salt

$\frac{1}{4}$  teaspoon Accent, if desired

**Pour**.....2 to 3 cups hot water over meat to cover; cover pan and simmer for 30 to 45 minutes.

**Add**..... $1\frac{1}{2}$  cups diced celery; simmer for 15 minutes.

**Add**.....1 4-oz. can mushrooms, undrained

1 No. 2 $\frac{1}{2}$  can chow mein vegetables, undrained. Add browned onions, reserving 1 tablespoon for topping.

**Combine**.....2 tablespoons cornstarch

3 tablespoons water; mix to a smooth paste. Add to meat mixture, stirring constantly until thick and clear. Season to taste with pepper. Pour into 2-quart casserole.

## ONION BISCUIT TOPPING

**Sift together**.....1 cup sifted Pillsbury's Best Enriched Flour\*\*

$1\frac{1}{2}$  teaspoons double-acting baking powder

$\frac{1}{2}$  teaspoon salt

**Add**.....1 teaspoon celery seed

**Cut in**..... $\frac{1}{4}$  cup shortening until mixture resembles coarse meal. Blend in reserved browned onions.

**Add**.....1 slightly beaten egg

$\frac{1}{3}$  cup milk; mix only until all flour is dampened. Drop by rounded teaspoonfuls onto hot meat mixture.

**Bake**.....in moderately hot oven (400° F.) 20 to 25 minutes. Serve hot; decorate with pimiento strips, if desired.

\*If desired, onion-meat mixture may be prepared in pressure saucepan. Follow the directions given with saucepan.

\*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

ENTREES

# Casserole

Vaughan, Youngstown, Ohio



# Chili Cheese Surprise

Senior Winner by Mrs. L. S. George, Cleburne, Texas

*This "stay-high" cheese souffle is baked atop savory chili-meat filling.*

BAKE at 350° F. for 55 to 60 minutes.

SERVES 4 to 6.

- Brown** .....  $\frac{1}{4}$  cup chopped onions in  
3 tablespoons shortening. Add  
 $\frac{3}{4}$  pound lean ground beef; brown well.
- Sprinkle** ..... 1 teaspoon salt  
1 teaspoon chili powder  
3 tablespoons Pillsbury's Best Enriched Flour over mixture.  
Reduce heat and continue cooking 5 to 7 minutes.
- Turn** ..... into ungreased 2-quart casserole.
- Melt** .....  $\frac{1}{3}$  cup shortening in top of double boiler.
- Blend in** .....  $\frac{1}{3}$  cup Pillsbury's Best Enriched Flour  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon paprika  
1 teaspoon additional chili powder, if desired
- Add** ..... 1 $\frac{1}{2}$  cups milk; cook until thick, stirring constantly.
- Blend in** ..... 2 cups grated American cheese, stirring until melted.  
Remove from heat.
- Add** ..... 4 egg yolks, one at a time
- Beat** ..... 4 egg whites until stiff but not dry. Fold gently but thoroughly into cheese mixture. Pour over meat in casserole.
- Bake** ..... in pan of hot water in moderate oven (350° F.) 55 to 60 minutes or until a knife inserted in souffle comes out clean. Serve immediately.

# Shrimp Snack Puffs

Senior Winner by Mrs. E. E. Hardies, Santa Rosa, California

*You may use this shrimp cream puff recipe for little hors d'oeuvres with olive-shrimp filling; or as a main dish, filled with hot creamed shrimp.*

BAKE at 450° F. for 10 minutes, then  
at 400° F. for 5 to 10 minutes.\*

MAKES about 5 dozen puffs.\*

- Sift together** .....  $\frac{1}{2}$  cup sifted Pillsbury's Best Enriched Flour\*\*  
 $\frac{1}{4}$  teaspoon salt
- Melt** .....  $\frac{1}{4}$  cup shortening in  
 $\frac{1}{2}$  cup boiling water; heat to boiling.
- Add** ..... dry ingredients, all at once, to boiling liquid, stirring constantly. Cook until mixture leaves sides of pan in smooth compact ball. Remove from heat; cool about 1 minute.
- Blend in** ..... 2 eggs, one at a time, beating vigorously after each addition until mixture is smooth again.
- Add** .....  $\frac{1}{4}$  cup cooked shrimp, finely chopped
- Drop** ..... by teaspoonfuls onto greased baking sheets.

**Bake**..... in hot oven (450° F.) 10 minutes, then at 400° F. for 5 to 10 minutes. Prick with fork during last 5 minutes of baking to allow escape of steam. Fill split puffs with olive-shrimp filling.

\*If desired, main dish puffs may be made. Drop dough in eight portions on greased baking sheet; bake at 450° F. for 10 minutes, then at 400° F. for 10 to 15 minutes. Fill with creamed shrimp.

\*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

#### OLIVE-SHRIMP FILLING

Combine 1 cup chopped, cooked shrimp, 8 chopped ripe olives,  $\frac{1}{2}$  cup chopped celery, 1 chopped hard-cooked egg, 1 tablespoon mayonnaise,  $\frac{1}{4}$  teaspoon Worcestershire sauce and  $\frac{1}{2}$  teaspoon anchovy paste, if desired. Mix well.

#### CREAMED SHRIMP

Melt  $\frac{1}{4}$  cup butter over low heat; blend in  $\frac{1}{4}$  cup flour and mix well. Add gradually  $1\frac{1}{2}$  cups milk, stirring constantly. Add 1 teaspoon salt, 1 cup chopped cooked shrimp, 1 chopped hard-cooked egg, 2 tablespoons chopped pimiento and  $\frac{1}{8}$  teaspoon pepper.

## Baked-in Beefburgers

Senior Winner by Mrs. Malcolm R. Wilson, Manchester, Connecticut

*Flaky, tomato biscuits with meat rolled up inside are served with hot mushroom sauce. An economical and easy to make main dish.*

BAKE at 375° F. for 30 to 35 minutes.

SERVES 6 to 8.

**Brown**.....  $\frac{3}{4}$  pound ground beef  
 $\frac{3}{4}$  cup minced onion  
 $\frac{1}{2}$  cup diced celery in  
2 tablespoons shortening.

**Add**..... 1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
 $\frac{1}{3}$  cup tomato sauce. Cook until thickened. Cool.

**Sift together**..... 2 cups sifted Pillsbury's Best Enriched Flour\*  
3 teaspoons double-acting baking powder  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon marjoram  
 $\frac{1}{2}$  teaspoon sage

**Cut in**.....  $\frac{1}{4}$  cup shortening until mixture resembles coarse meal.

**Combine**.....  $\frac{1}{2}$  cup additional tomato sauce and enough water to make  $\frac{2}{3}$  cup. Add to flour mixture, mixing only until all flour is dampened. Knead gently on floured board or pastry cloth for a few seconds.

**Roll out**..... to 12x9-inch rectangle.

**Spread**..... with cooled meat mixture. Roll as for jelly roll, starting with 9-inch edge. Place on greased baking sheet.

**Bake**..... in moderate oven (375° F.) 30 to 35 minutes. Serve hot; plain or with mushroom sauce.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt in biscuit.

#### MUSHROOM SAUCE

Add  $\frac{1}{2}$  cup milk to 1 can (10 oz.) condensed cream of mushroom soup. Heat to simmering point.

## Ham 'n' Corn Fritters

Junior Winner by Louise Propst, New Brunswick, New Jersey

*Fritters filled with nuggets of golden corn and bits of ham, and topped with tangy cheese sauce.*

FRY at 365° F. for 3 to 4 minutes.

MAKES 2½ dozen fritters.

**Sift together** . . . . . 1½ cups sifted Pillsbury's Best Enriched Flour\*

2 teaspoons double-acting baking powder

1 teaspoon salt

1 teaspoon dry mustard

**Combine** . . . . . 2 eggs, slightly beaten

½ cup milk

2 tablespoons shortening, melted and cooled; add to dry ingredients, all at once, mixing only until all flour is dampened.

**Add** . . . . . 1½ cups finely chopped ham

1½ cups drained whole-kernel corn

**Drop** . . . . . by rounded teaspoonfuls into hot deep fat (365° F.) and fry on both sides until golden brown, 3 to 4 minutes. Serve hot with cheese sauce.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

### CHEESE SAUCE

Melt ¼ cup butter in saucepan. Blend in 3 tablespoons flour. Add 2 cups milk gradually and cook over low heat until thickened, stirring constantly. Add 1 teaspoon salt, ½ teaspoon Worcestershire sauce and ¾ cup grated cheese. Heat thoroughly.

## Crusty Sweet Tater Shortcake

Senior Winner by Mrs. Edith Lawson, White Haven, Pennsylvania

*Sweet potato biscuits served piping hot with creamed chicken. Tempting and quick to make!*

BAKE at 450° F. for 15 to 20 minutes.

SERVES 4 to 6.

**Sift together** . . . . . 1½ cups sifted Pillsbury's Best Enriched Flour\*

2 teaspoons double-acting baking powder

1½ teaspoons salt

1 tablespoon sugar

**Cut in** . . . . . ¼ cup shortening until particles are the size of small peas.

**Combine** . . . . . ¾ cup mashed sweet potatoes, cooked or canned

½ cup milk; add all at once to dry ingredients, mixing only until all flour is dampened. Knead gently on floured board or pastry cloth for a few seconds.

**Roll out** . . . . . to ½-inch thickness; cut into rounds with 2-inch cutter (or into diamonds with knife). Place on ungreased baking sheet.

**Bake** . . . . . in hot oven (450° F.) 15 to 20 minutes. Serve hot topped with creamed chicken or your favorite meat sauce.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

### CREAMED CHICKEN

Heat 1 can (10 oz.) condensed cream of chicken soup, ½ cup top milk and 1 cup chicken, cooked or canned, in top of double boiler over hot water. Serve hot.

# Luncheon Cheeselettes

Junior Winner by Sharon Reny, Chicago, Illinois

*Like individual cheese omelets, these tasty little cakes come piping hot off the griddle. Satisfying, yet light as a feather.*

SERVES 6 to 8.

- Sift together** . . . . .  $\frac{3}{4}$  cup sifted Pillsbury's Best Enriched Flour\*  
     1 teaspoon double-acting baking powder  
      $\frac{1}{2}$  teaspoon salt
- Sauté** . . . . .  $\frac{1}{2}$  cup minced onion in  
     2 tablespoons shortening until golden brown.
- Beat** . . . . . 6 eggs thoroughly until thick and light.
- Fold in** . . . . .  $\frac{1}{2}$  pound (2½ cups) sharp cheese, grated, dry ingredients and onion carefully but thoroughly.
- Drop** . . . . . by rounded teaspoonfuls onto hot greased griddle. Bake until golden brown on both sides, turning only once. Serve hot with warm catsup sauce.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

#### CATSUP SAUCE

Combine  $\frac{1}{2}$  cup catsup, 1 teaspoon Worcestershire sauce and  $\frac{1}{4}$  cup water in saucepan; heat to simmering point.

# Hearty Ham Corncake

Senior Winner by Mrs. Vaneta F. Hartman, Casey, Illinois

*This corncake is baked in a ring. Ground ham is folded right into the batter and there is celery flavor in both the corncake and the sauce.*

BAKE at 400° F. for 25 to 30 minutes.

SERVES 6.

- Sift together** . . . . . 1 cup sifted Pillsbury's Best Enriched Flour\*  
     2 teaspoons double-acting baking powder  
      $\frac{1}{2}$  teaspoon soda
- Add** . . . . . 1 teaspoon celery salt  
     1 cup Pillsbury Corn Meal; mix thoroughly.
- Combine** . . . . . 2 eggs, well beaten  
     1 cup buttermilk or sour milk  
      $\frac{1}{3}$  cup melted shortening or salad oil; add to dry ingredients all at once, mixing only until all flour is dampened.
- Add** . . . . . 1½ cups ground ham to one cup of the corn meal mixture.  
     Spread in bottom of well-greased 9-inch ring mold.
- Cover** . . . . . with remaining corn meal mixture.
- Bake** . . . . . in hot oven (400° F.) 25 to 30 minutes. Serve hot with celery cream sauce or your favorite vegetable sauce.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder; decrease soda to  $\frac{1}{4}$  teaspoon and celery salt to  $\frac{1}{2}$  teaspoon.

#### CELERY CREAM SAUCE

Combine 1 can (10 oz.) condensed cream of celery soup,  $\frac{1}{2}$  cup top milk and 1 teaspoon parsley flakes in saucepan; heat to simmering point.

COOKIES



# \$1,000 Chocolate

by Mrs. Frank M.



# Peek-a-Boos

*Ramsey, Philadelphia, Pennsylvania*



Here is Mrs. Ramsey mixing together the ingredients for her tidbit puff cookies on the day of the Bake-off.

*Mrs. Ramsey first made these dainty little cookies to tempt the appetite of her little girl. They are really tiny cream puffs with bits of semi-sweet chocolate inside. They look fancy, it's true—but you'll find them very simple to bake.*



**BAKE** at 375° F. for 15 to 20 minutes. **MAKES** about 4½ dozen cookies.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*

¼ teaspoon **salt**

¼ cup **sugar**

**Measure**.....1 cup **milk** into saucepan. Add

½ cup **butter**; heat just to boiling point.

**Add'**..... dry ingredients, all at once, to hot liquid, stirring constantly. Cook until mixture leaves sides of pan in smooth compact ball, stirring vigorously. Remove from heat.

**Blend in**.....4 **eggs**, one at a time, beating vigorously after each addition until mixture is smooth again.

**Add**.....1½ teaspoons **vanilla**; mix well.

**Drop**.....dough by half teaspoonfuls, 2 inches apart, on ungreased baking sheets.

**Open**.....1 package (6 oz.) **semi-sweet chocolate bits**. Place 2 bits on each cooky. Then cover bits with a teaspoon of dough.

**Bake**.....in moderate oven (375° F.) 15 to 20 minutes. Sprinkle with confectioners' sugar, if desired. Cool.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt.

# Maple Memory Cookies

Senior Winner by Mrs. Charles Hutton, Walled Lake, Michigan

*There is a real, old-time maple syrup flavor in these walnut drop cookies! Keen reminders of sugar gathering time in New England!*

BAKE at 400° F. for 8 to 10 minutes.

MAKES 5 dozen cookies.

**Sift together . . . . .**  $2\frac{1}{4}$  cups sifted **Pillsbury's Best Enriched Flour\***

2 teaspoons double-acting **baking powder**

$\frac{1}{2}$  teaspoon **soda**

$\frac{1}{2}$  teaspoon **salt**

**Cream . . . . .**  $\frac{3}{4}$  cup **shortening**; add gradually

$\frac{1}{2}$  cup firmly packed **brown sugar**, creaming well.

**Add . . . . .** 1 **egg**

1 teaspoon **maple flavoring**; beat well.

**Measure . . . . .**  $\frac{1}{2}$  cup **maple syrup**; add alternately with dry ingredients to creamed mixture, blending well after each addition.

**Add . . . . .**  $\frac{1}{2}$  cup **walnuts**, chopped

**Drop . . . . .** by rounded teaspoonfuls onto ungreased baking sheets; top each with a **walnut half**.

**Bake . . . . .** in moderately hot oven (400° F.) 8 to 10 minutes.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit **baking powder, soda and salt**.

# Mince Mix-up Bars

Senior Winner by Mrs. Neut Fagg, Grand Prairie, Texas

*These bar-cookies have mincemeat, pineapple and walnuts inside and a glaze of pineapple icing on top. You'll find them interesting and good.*

BAKE at 350° F. for 20 to 25 minutes.

MAKES about 4 dozen bars.

**Sift together . . . . .**  $1\frac{1}{2}$  cups sifted **Pillsbury's Best Enriched Flour\***

$\frac{1}{2}$  teaspoon **salt**

$\frac{1}{2}$  teaspoon **cinnamon**

$\frac{1}{4}$  teaspoon **soda**

**Cream . . . . .**  $\frac{1}{4}$  cup **shortening**; add gradually

$\frac{3}{4}$  cup **sugar**, creaming well.

**Blend in . . . . .** 2 **eggs**; beat well.

**Add . . . . .**  $\frac{3}{4}$  cup **mincemeat**

$\frac{1}{2}$  cup crushed **pineapple**, undrained

$\frac{1}{2}$  cup chopped **walnuts**; mix well.

**Blend in** ..... dry ingredients gradually; mix thoroughly.

**Turn** ..... into well-greased 15x10-inch shallow pan or two 9x9-inch pans.

**Bake** ..... in moderate oven (350° F.) 20 to 25 minutes. Cool slightly. Frost with pineapple icing; cut into bars or squares. (Or, if desired, bars may be sprinkled with confectioners' sugar before serving.)

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt and soda.

#### PINEAPPLE ICING

Combine 1½ cups sifted confectioners' sugar and 1½ tablespoons hot pineapple juice; mix well.

## Jumble Brownies

Junior Winner by Alice Radkowski, Clifton Heights, Pennsylvania

*Coconut and walnuts give a wonderful chewy texture to these light chocolate bars. Prunes add moistness and a "different" flavor.*

**BAKE** at 350° F. for 40 to 45 minutes.      **MAKES** about 3 dozen bars.

**Sift together** ..... 1¼ cups sifted Pillsbury's Best Enriched Flour\*

1¼ cups **sugar**  
 ¼ cup **cocoa**  
 ½ teaspoon double-acting **baking powder**  
 ½ teaspoon **salt**

**Add** ..... ⅔ cup **shortening**

2 **eggs**  
 1 tablespoon **corn syrup**  
 1 teaspoon **vanilla**  
 1 can (5 oz.) strained **prunes**

**Beat** ..... for 2 minutes, 300 strokes, until well blended. (With electric mixer use low speed.)

**Blend in** ..... ½ cup **walnuts**, chopped  
 ½ cup **coconut**, finely cut

**Turn** ..... into well-greased 12x8x2-inch pan.

**Arrange** ..... **walnut halves** evenly over batter.

**Bake** ..... in moderate oven (350° F.) 40 to 45 minutes. Cut into bars or squares while warm, allowing 1 walnut half for each cooky.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt; increase baking time by 10 minutes.



## Almond Party Press Cookies

Senior Winner by Mrs. John H. Luihn, Portland, Oregon

*Almonds and cardamon flavor these delicate cookies. Shape them into a variety of dainty forms with your cooky press.*

BAKE at 350° F. for 10 to 12 minutes. MAKES about 4 dozen small cookies.

**Sift together . . . .**  $2\frac{1}{4}$  cups sifted Pillsbury's Best Enriched Flour\*

$\frac{1}{4}$  teaspoon salt

1 teaspoon cardamon

**Cream . . . .**  $\frac{1}{2}$  cup shortening and  
 $\frac{1}{2}$  cup butter; add gradually  
 $\frac{3}{4}$  cup sugar, creaming well.

**Add . . . .** 1 egg  
 2 tablespoons milk; beat well.

**Blend in . . . .** 1 cup unblanched almonds, finely ground, and dry ingredients; mix thoroughly.

**Press . . . .** dough through cooky press, using coarse mold, onto ungreased baking sheet.

**Bake . . . .** in moderate oven (350° F.) 10 to 12 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

# Chocolate Nutbutter Cookies

Senior Winner by Mrs. Marvin J. Duncan, Washington, D.C.

*These quickly-prepared drop cookies combine cocoa and crunchy peanut butter. They're sure to make a hit with the family. Perfect for lunchboxes!*

**BAKE** at 400° F. for 8 to 9 minutes.      **MAKES** about 4 dozen cookies.

**Sift together**..... 2 cups sifted Pillsbury's Best Enriched Flour\*

    ½ cup **cocoa**  
    2 teaspoons double-acting **baking powder**  
    ½ teaspoon **salt**

**Cream**..... ½ cup **shortening** with  
    ½ cup **peanut butter** (crunch style). Add gradually  
    1¼ cups **sugar**, creaming well.

**Add**..... 2 **eggs**  
    1½ teaspoons **vanilla**; beat well.

**Blend in**..... dry ingredients alternately with  
    ½ cup **milk**, blending thoroughly after each addition.

**Drop**..... by rounded teaspoonfuls onto ungreased baking sheets.  
    Press with fork to flatten and form a lattice design.

**Bake**..... in moderately hot oven (400° F.) 8 to 9 minutes. Do not  
    overbake. Cookies are still soft when done.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

# Orange Raisin Drops

Senior Winner by Mrs. Park S. Avery, Grand Rapids, Michigan

*Orange juice and raisins go into these soft oatmeal drop cookies.*

**BAKE** at 375° F. for 10 to 12 minutes. **MAKES** about 3 dozen large cookies.

**Sift together**..... 2 cups sifted Pillsbury's Best Enriched Flour\*

    ½ teaspoon **salt**  
    1 teaspoon **soda**  
    1 teaspoon **cinnamon**  
    1 teaspoon **nutmeg**

**Add**..... 1 cup quick-cooking **oatmeal**

**Cream**..... ¾ cup **shortening**; add gradually  
    1 cup firmly-packed **brown sugar**, creaming well.

**Add**..... 2 **eggs**  
    2 tablespoons **orange juice**  
    1 tablespoon grated **orange rind**; beat well.

**Blend in**..... dry ingredients gradually; mix thoroughly.

**Add**..... 1 cup **raisins** or currants  
    ½ cup chopped **nuts**; mix well.

**Drop**..... by rounded teaspoonfuls onto greased baking sheets.  
    Flatten slightly with fork.

**Bake**..... in moderate oven (375° F.) 10 to 12 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt and soda.

## Charmin' Cherry Bars

Junior Winner by Deanna Thompson, Alexandria, Minnesota

*These are two-in-one cooky bars. They have a rich, buttery, cream-colored layer below, and scarlet cherries, coconut and walnuts in the layer on top.*

BAKE at 350° F. for 40 to 50 minutes.

MAKES 3 dozen bars.

**Sift together.....** 1 cup sifted Pillsbury's Best Enriched Flour

$\frac{1}{4}$  cup confectioners' sugar

**Cut in.....**  $\frac{1}{2}$  cup butter until mixture resembles coarse meal.

**Press.....** mixture firmly into bottom of ungreased 11x7 or 9x9-inch pan.

**Bake.....** in moderate oven (350° F.) 10 minutes.

**Sift together.....**  $\frac{1}{4}$  cup sifted Pillsbury's Best Enriched Flour\*

$\frac{1}{2}$  teaspoon double-acting baking powder

$\frac{1}{4}$  teaspoon salt

$\frac{3}{4}$  cup sugar

**Add.....** 2 eggs, slightly beaten

**Fold in.....**  $\frac{1}{2}$  cup maraschino cherries, finely cut

$\frac{1}{2}$  cup coconut

$\frac{1}{2}$  cup walnuts, chopped

**Spread.....** over partially-baked dough.

**Bake.....** in moderate oven (350° F.) 30 to 40 minutes. Cool. Cut into bars or squares.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.



## Bonbon Brownies

Senior Winner by Mrs. O. C. Jack, Jr., New Orleans, Louisiana

*A pecan meringue makes the crinkly topping for these chewy chocolate brownies. Just cut them in squares and they're ready to serve. No bother with frosting—it's already baked on. (See picture on page 72.)*

BAKE at 350° F. for 30 to 35 minutes.

MAKES about 1½ dozen bars.

**Sift together.....**  $\frac{2}{3}$  cup sifted Pillsbury's Best Enriched Flour\*

$\frac{1}{4}$  cup cocoa

$\frac{1}{2}$  teaspoon double-acting baking powder

$\frac{1}{4}$  teaspoon salt

- Cream**..... $\frac{1}{2}$  cup **shortening**; add gradually  
 $\frac{3}{4}$  cup **sugar**, creaming well.
- Add**.....1 **egg**  
1 **egg yolk**  
1 teaspoon **vanilla**; beat well.
- Blend in**.....dry ingredients; add  
 $\frac{1}{4}$  cup **pecans**, chopped. Mix thoroughly.
- Spread**.....in well-greased 8x8x2-inch pan.
- Beat**.....1 **egg white** with  
 $\frac{1}{4}$  teaspoon **cream of tartar** until foamy.
- Add gradually**.... $\frac{1}{4}$  cup **sugar**, beating constantly until mixture stands in stiff, lustrous peaks when beater is raised.
- Fold**..... $\frac{1}{4}$  cup chopped **pecans** into meringue; spread over batter.
- Bake**.....in moderate oven (350° F.) 30 to 35 minutes until lightly browned. Cut into bars or squares when cold.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt; increase baking time by about 5 minutes.



## Cindy's Sesame Crisps

Senior Winner by Miss Hazel Norton Spence, St. Petersburg, Florida

"I obtained the recipe for these cookies from an old mammy who used to sell them on the streets of Charleston." Crisp yet tender; rich with butter and brown sugar. (Picture on page 72.)

BAKE at 350° F. for 10 to 12 minutes. MAKES about 4 dozen cookies.

**Toast**.....1 cup **sesame seeds**  
 $\frac{1}{2}$  cup shredded **coconut** in moderate oven (350° F.) until light brown.

**Sift together**.....2 cups sifted Pillsbury's Best Enriched Flour\*  
1 teaspoon double-acting **baking powder**  
 $\frac{1}{2}$  teaspoon **soda**  
 $\frac{1}{2}$  teaspoon **salt**

**Cream**..... $\frac{3}{4}$  cup **butter** (half shortening may be used); add gradually  
1 cup firmly packed **brown sugar**, creaming well.

**Add**.....1 **egg**  
1 teaspoon **vanilla**, sesame seeds and coconut; beat well.

**Blend in**.....dry ingredients gradually; mix thoroughly.

**Shape**.....dough into balls, using 1 rounded teaspoonful of dough for each ball. Place on ungreased baking sheet; flatten to  $\frac{1}{8}$ -inch thickness.

**Bake**.....in moderate oven (350° F.) 10 to 12 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder, soda and salt

## Date Jewel Drops

Senior Winner by Mrs. Gerard E. Krug, Swormville, New York

*The bright golden apricots and flavorful dates in these drop cookies make them a lunchbox favorite.*

BAKE at 375° F. for 10 to 12 minutes.      MAKES 4½ dozen cookies.

**Sift together** . . . . . 2½ cups sifted Pillsbury's Best Enriched Flour\*

½ teaspoon soda  
1 teaspoon salt

**Cream** . . . . . ¾ cup shortening; add gradually  
1¼ cups firmly packed brown sugar, creaming well.

**Add** . . . . . 2 eggs

1 teaspoon vanilla; beat well.

**Blend in** . . . . . dry ingredients gradually; mix thoroughly.

**Add** . . . . . 1 cup chopped pitted dates (7-oz. package)  
1¼ cups dried apricots, chopped

**Drop** . . . . . by rounded teaspoons onto greased baking sheets.

**Bake** . . . . . in moderate oven (375° F.) 10 to 12 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit soda and salt.

## Lemon Angel Halos

Senior Winner by Mrs. James J. O'Brien, Vista, California

*Crispy cookies with meringue crowns and dots of lemon filling.*

BAKE at 300° F. for 10 to 12 minutes.      MAKES about 7 dozen cookies.

**Sift together** . . . . . 2 cups sifted Pillsbury's Best Enriched Flour\*

1 teaspoon salt  
1 teaspoon soda

**Cream** . . . . . ⅔ cup shortening; add gradually  
1 cup firmly packed brown sugar, creaming well.

**Add** . . . . . 1 teaspoon vanilla  
1 egg; beat well.

**Blend in** . . . . . dry ingredients gradually; mix thoroughly. Chill while preparing meringue and filling.

**Beat** . . . . . 3 egg whites until foamy.

**Add** . . . . . ¾ cup sugar gradually, beating thoroughly after each addition until meringue stands in heavy, lustrous peaks when beater is raised.

**Blend in** . . . . . 2 teaspoons lemon juice; continue beating until meringue again forms sharp peaks.

**Shape** . . . . . chilled dough into balls, using 1 level teaspoonful of dough for each ball. Place on ungreased baking sheets. Flatten to ⅛-inch thickness.

**Place** . . . . . one rounded teaspoonful of meringue on each cookie. Hollow the center of each with back of teaspoon dipped in cold water.

**Bake** . . . . . in slow oven (300° F.) 10 to 12 minutes until cream colored. When cool fill each meringue "nest" with ¼ teaspoon lemon filling.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt and decrease soda to ½ teaspoon.

**Lemon Angel Halos****LEMON FILLING**

Combine 3 slightly beaten egg yolks, 1 cup sugar,  $\frac{1}{4}$  cup lemon juice and 1 teaspoon grated lemon rind in saucepan. Heat to boiling, stirring constantly. Remove from heat, add 3 tablespoons butter; cover and cool.

## Peanut Ginger Crisps

Senior Winner by Mrs. Francis Charlton, Williams, Minnesota

*Salted peanuts give extra zip to these spicy ginger snaps.*

BAKE at 350° F. for 12 to 15 minutes.

MAKES 4½ dozen cookies.

**Sift together . . . . .** 3 cups sifted **Pillsbury's Best Enriched Flour\***

- 1 teaspoon soda
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- $\frac{1}{2}$  teaspoon cloves

**Cream . . . . .**  $\frac{2}{3}$  cup shortening; add gradually  
1 cup sugar, creaming well.

**Add . . . . .** 2 eggs  
 $\frac{1}{2}$  cup molasses; beat well.

**Blend in . . . . .** dry ingredients gradually; mix thoroughly.

**Add . . . . .** 1 cup salted peanuts, chopped

**Drop . . . . .** by rounded teaspoonfuls onto greased baking sheets.

**Bake . . . . .** in moderate oven (350° F.) 12 to 15 minutes.

\*If you use *Pillsbury's Best Enriched Self-Rising Flour*, omit soda.

## Butterscotch Goody Bars

Senior Winner by Mrs. W. M. Decker, Lansing, Michigan

*Rich, chewy bars, full of nuts and coconut, and sprinkled with confectioners' sugar. No frosting is needed.*

BAKE at 350° F. for 35 to 40 minutes.

MAKES 2 dozen bars.

**Sift together** . . . . . 1½ cups sifted Pillsbury's Best Enriched Flour\*

2 teaspoons double-acting baking powder

½ teaspoon salt

**Cream** . . . . . ½ cup shortening; add gradually

1¼ cups firmly packed brown sugar, creaming well.

**Add** . . . . . 2 eggs

½ teaspoon vanilla; beat well.

**Blend in** . . . . . dry ingredients gradually; mix thoroughly.

**Add** . . . . . ½ cup nuts, chopped

½ cup coconut

**Spread** . . . . . in well-greased 12x8x2-inch pan.

**Bake** . . . . . in moderate oven (350° F.) 35 to 40 minutes. Sprinkle with confectioners' sugar. Cut into bars or squares while still warm.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.



## Nut-Dip Orange Drops

Senior Winner by Theodora N. Lourekas, Queens Village, Long Island, New York

*These crisp honey drop cookies have a bit of orange rind inside. And they're rolled in nuts just before baking.*

BAKE at 375° F. for 10 to 12 minutes.

MAKES about 4 dozen cookies.

**Sift together** . . . . . 2 cups sifted Pillsbury's Best Enriched Flour\*

1 teaspoon soda

1 teaspoon salt

**Cream** . . . . . ½ cup butter

½ cup shortening; add gradually

½ cup sugar, creaming well.

**Add**..... $\frac{1}{2}$  cup **honey**  
**1 egg**  
**1 teaspoon grated orange rind**  
**1 teaspoon orange juice;** beat well.

**Blend in**..... dry ingredients gradually; mix thoroughly.

**Add**..... $\frac{1}{2}$  cup **walnuts**, chopped. Chill.

**Drop**..... by rounded teaspoonfuls into additional chopped **nuts** (about 1 cup); roll to coat all sides. Place on greased baking sheet 2 inches apart.

**Bake**..... in moderate oven (375° F.) 10 to 12 minutes. Cool before removing from baking sheet.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, decrease soda to  $\frac{1}{2}$  teaspoon and omit salt.



## Grandma's Caramel Cookies

Senior Winner by Mrs. Fred O. Peck, Battle Creek, Michigan

These are old-fashioned sugar cookies, thin and crisp, and cut in nice big circles. Brown sugar flavor makes them different.

**BAKE** at 400° F. for 8 to 10 minutes.      **MAKES** about 6 dozen cookies.

**Sift together**.... $3\frac{1}{2}$  cups sifted **Pillsbury's Best Enriched Flour\***  
**1 teaspoon double-acting baking powder**  
 **$\frac{1}{2}$  teaspoon salt**  
 **$\frac{1}{4}$  teaspoon soda**

**Cream**.....1 cup **shortening**; add gradually  
 $1\frac{1}{2}$  cups firmly packed **brown sugar**, creaming well.

**Add**.....**1 egg**  
 **$\frac{1}{4}$  cup undiluted **evaporated milk** or top milk**  
**1 teaspoon **vanilla** or almond extract;** beat well.

**Blend in**..... dry ingredients gradually; mix thoroughly.

**Roll out**..... on floured pastry cloth or board to  $\frac{1}{8}$ -inch thickness. Cut into rounds with  $2\frac{1}{2}$ -inch cutter. Place on ungreased baking sheet. Sprinkle with sugar.

**Bake**..... in moderately hot oven (400° F.) 8 to 10 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder, soda and salt.

# Jam Strip Cheesers

Junior Winner by Thomas E. Fogerty, Jr., St. Louis County, Missouri



*Only four ingredients go into these cookies. Then they are decorated with jam or jelly before baking.*

BAKE at 350° F. for 15 to 20 minutes.

MAKES 2 dozen cookies.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**

½ teaspoon **salt**

**Cream**.....¾ cup **butter**

1½ packages (3 oz. size) **cream cheese** thoroughly.

**Blend in**..... dry ingredients gradually; mix thoroughly.

**Roll out**..... on floured pastry cloth or board to ½-inch thickness.

Cut into 3x1-inch strips. Make a deep groove lengthwise down center of each cookie with handle of knife, keeping ends closed.

**Place**.....½ teaspoon **jam** or jelly in each groove. Place on ungreased baking sheet.

**Bake**..... in moderate oven (350° F.) 15 to 20 minutes until delicately browned. Serve warm or cold.

# Swedish Heirloom Cookies

Senior Winner by Mrs. Carlos Wheaton, Hopkins, Minnesota

*Rich, almond butter cookies, shaped into rounds, then rolled in confectioners' sugar after baking.*

BAKE at 325° F. for 12 to 15 minutes. MAKES about 4½ dozen cookies.

**Cream**.....1 cup **shortening** (half butter may be used); add gradually  
1 cup **confectioners' sugar** and  
½ teaspoon **salt**,\* creaming well.

**Add**.....1¼ cups **almonds**, ground

**Blend in**.....2 cups sifted **Pillsbury's Best Enriched Flour**\* gradually;  
mix thoroughly.

**Add**.....1 tablespoon **water**  
1 tablespoon **vanilla**; mix thoroughly with fork.

**Shape**.....into balls or crescents using 1 level tablespoon of dough  
for each cooky. Place on ungreased baking sheets. Flatten slightly.

**Bake**.....in moderate oven (325° F.) 12 to 15 minutes. Roll in  
**confectioners' sugar** while still warm.

\*If you use *Pillsbury's Best Enriched Self-Rising Flour*, omit salt.

# Lemon-Drop Wafers

Senior Winner by Mrs. Marguerite Balbach, Verdugo City, California

*These honey-lemon cookies will remind you of candy lemon drops—the delight of childhood.*

BAKE at 350° F. for 10 to 12 minutes. MAKES about 5 dozen cookies.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**\*  
1 teaspoon double-acting **baking powder**  
1 teaspoon **salt**

**Cream**.....½ cup **shortening**  
½ teaspoon grated **lemon rind**; add gradually  
⅓ cup **sugar**, creaming well.

**Add**.....1 **egg**  
⅓ cup **honey**; beat well.

**Blend in**.....dry ingredients gradually; mix thoroughly.

**Drop**.....dough by teaspoonfuls onto greased baking sheets.  
Flatten with fork. Decorate with grated lemon rind or  
candied lemon peel.

**Bake**.....in moderate oven (350° F.) 10 to 12 minutes.

\*If you use *Pillsbury's Best Enriched Self-Rising Flour*, omit **baking powder** and **salt**.

# Prune-in-Between Squares

Junior Winner by Virginia Luzzi, Sebastopol, California

*You sandwich a tangy prune filling between layers of rich tender pastry to make these unusual cooky squares. Then you sprinkle them with cinnamon and sugar.*

BAKE at 375° F. for 25 to 30 minutes.      MAKES about 2 dozen squares.

**Sift together . . . . .**  $2\frac{3}{4}$  cups sifted Pillsbury's Best Enriched Flour\*

3 teaspoons double-acting baking powder

1 teaspoon salt

$\frac{1}{4}$  cup sugar

**Cut in . . . . .**  $\frac{1}{3}$  cup butter

$\frac{1}{3}$  cup shortening until mixture resembles coarse meal.

**Combine . . . . .** 1 egg, slightly beaten

$\frac{1}{3}$  cup milk; blend into dry ingredients.

**Divide . . . . .** dough in half. Roll out half of dough on floured pastry cloth or board to a 13x9-inch rectangle.

**Fit . . . . .** into ungreased 13x9x2-inch pan. Spread with cooled spicy prune filling.

**Roll out . . . . .** remaining dough; place over filling in pan.

**Combine . . . . .** 2 tablespoons sugar

$\frac{1}{2}$  teaspoon cinnamon; sprinkle over top.

**Bake . . . . .** in moderate oven (375° F.) 25 to 30 minutes. Cut into squares or bars while warm.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

#### SPICY PRUNE FILLING

Combine 1 lb. (2 cups) prunes, cooked and chopped,  $\frac{1}{4}$  cup prune juice, 2 teaspoons grated lemon rind,  $\frac{1}{4}$  cup lemon juice, 1 teaspoon cinnamon, 1 teaspoon nutmeg and  $\frac{1}{2}$  cup sugar in saucepan. Cook until thickened, stirring occasionally. Cool.



# Norwegian Almond Bars

Senior Winner by Miss Nora Sagen, Aberdeen, Washington

*These bars have the buttery richness so typical of cookies from the Scandinavian countries. A lattice-topping covers a filling made with ground almonds, spices, sugar and—yes, mashed potatoes!*

BAKE at 375° F. for 30 to 35 minutes.      MAKES about 2 dozen bars.

**Sift together . . . . .** 2 cups sifted Pillsbury's Best Enriched Flour\*

1 teaspoon double-acting baking powder



Norwegian Almond Bars

1 teaspoon **salt**

$\frac{3}{4}$  cup **sugar**

**Cut in**..... $\frac{3}{4}$  cup **butter** until particles are the size of small peas.

**Press**.....three-fourths of mixture into ungreased 13x9x2-inch pan. Reserve remainder for topping.

**Bake**.....in moderate oven (375° F.) 10 minutes.

**Blend together**... $\frac{1}{2}$  cup cold **mashed potatoes**

$1\frac{1}{4}$  cups sifted **confectioners' sugar**

$1\frac{1}{2}$  cups **almonds**, ground

1 teaspoon **cinnamon**

$\frac{1}{2}$  teaspoon **cardamon**

1 tablespoon **water**

1 **egg white**. Mix thoroughly. Spread over partially-baked dough.

**Combine**.....remaining crumb mixture with

1 **egg yolk**. Press together. Roll out on floured pastry cloth or board to a 10x6-inch rectangle. Cut into  $\frac{1}{2}$ -inch strips. Place across filling, crisscross fashion.

**Bake**.....in moderate oven (375° F.) 20 to 25 minutes. Cut into bars or squares while still warm.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit baking powder and salt.

## \$1,000 French Silk

by Mrs. K. E. Cooper,



Mrs. Cooper's recipe came to her as a gift from a friend. She worked with the idea in her own kitchen, and finally developed this \$1,000 prize-winner.

*Mrs. Cooper's \$1,000 recipe is a new triumph in ease, a new triumph in elegance. You don't cook the filling. You end up with a magnificent chocolate pie—rich, creamy smooth and luscious.*



BAKE at 450° F. for 10 to 12 minutes.

MAKES 8-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*

½ teaspoon **salt**

**Cut in**.....½ cup **shortening** until particles are the size of small peas.

**Sprinkle**.....2 to 3 tablespoons cold **water** over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

**Roll out**.....on floured pastry cloth or board to a 10-inch circle.

**Fit**.....pastry loosely into 8-inch piepan. Fold edge to form standing rim; flute. Prick crust with fork.

**Bake**.....in hot oven (450° F.) 10 to 12 minutes. Cool.

## CHOCOLATE FILLING

**Cream**.....½ cup **butter**; add gradually  
¾ cup **sugar**, creaming well.

**Blend in**.....1 square (1 oz.) **chocolate**, melted and cooled  
1 teaspoon **vanilla**

**Add**.....2 **eggs**, one at a time, beating 5 minutes after each addition. (With electric mixer use medium speed.)

**Turn**.....into cooled, baked pie shell. Chill 1 to 2 hours. Before serving top with whipped cream and walnuts, if desired.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

# Chocolate Pie

Silver Spring, Maryland



# Apple-Scotch Cheese Pie

Senior Winner by Miss Eunice Guill, Alexandria, Virginia



*A taste surprise! Grated cheese and apple butter go into this unusual pie. It's rich—yet not too sweet.*

BAKE at 400° F. for 10 minutes, then  
at 350° F. for 45 to 50 minutes.

MAKES 9-inch pie.

**Sift together . . . .**  $1\frac{1}{2}$  cups sifted **Pillsbury's Best Enriched Flour\***

$\frac{1}{2}$  teaspoon **salt**

**Cut in . . . .**  $\frac{2}{3}$  cup **shortening** until particles are the size of small peas.

**Sprinkle . . . .** 4 to 5 tablespoons cold **water** over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

**Roll out . . . .** dough on floured pastry cloth or board to  $\frac{1}{8}$ -inch thickness.

**Cut out . . . .** an 11-inch circle; fit loosely into 9-inch piepan. Fold edge to form standing rim; flute. Prick crust with fork.

**Cut . . . .** remaining pastry into fancy shapes with pastry wheel or cooky cutter. Place on ungreased baking sheet.

**Bake . . . .** pie shell and cut-outs in moderately hot oven (400° F.) 10 minutes. Cool.

## APPLE CHEESE FILLING

- Cream**..... $\frac{1}{4}$  cup butter or margarine; add gradually  
1 cup sugar, creaming well.
- Blend in**.....3 eggs, slightly beaten  
1 cup apple butter  
 $\frac{1}{4}$  cup Pillsbury's Best Enriched Flour\*  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup American cheese, grated
- Turn**.....into partially-baked pie shell.
- Bake**.....in moderate oven (350° F.) 45 to 50 minutes. Arrange baked pastry cut-outs over filling.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt in pastry; decrease salt in filling to  $\frac{1}{8}$  teaspoon.

## Down South Sweet Potato Pie

Senior Winner by Mrs. Leon G. Lenkoff, Louisville, Kentucky

An old Southern favorite, this smooth pie has brown sugar and spices in the filling and chopped pecans on top.

- BAKE** at 450° F. for 10 minutes, then  
at 350° F. for 40 to 50 minutes. MAKES 9-inch pie.
- Sift together**..... $1\frac{1}{4}$  cups sifted Pillsbury's Best Enriched Flour\*  
 $\frac{1}{2}$  teaspoon salt
- Cut in**..... $\frac{1}{2}$  cup shortening until particles are the size of small peas.
- Sprinkle**.....3 to 4 tablespoons cold water over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.
- Roll out**.....on floured pastry cloth or board to an 11-inch circle.
- Fit**.....pastry loosely into 9-inch piepan. Fold edge to form standing rim; flute.

## SWEET POTATO FILLING

- Beat**.....3 eggs slightly in large bowl.
- Add**..... $1\frac{1}{2}$  cups cooked or canned sweet potatoes, sieved  
 $\frac{1}{2}$  cup firmly packed brown sugar  
2 tablespoons corn syrup  
1 teaspoon salt  
 $1\frac{1}{2}$  teaspoons cinnamon  
 $\frac{1}{2}$  teaspoon ginger  
 $\frac{1}{2}$  teaspoon nutmeg; beat with rotary beater until smooth.
- Blend in**..... $1\frac{1}{2}$  cups milk (or 1 cup evaporated milk plus  $\frac{1}{2}$  cup water); mix well.
- Pour**.....into unbaked pie shell.
- Sprinkle**..... $\frac{1}{2}$  cup chopped pecans over filling.
- Bake**.....in hot oven (450° F.) 10 minutes, then at 350° F. for 40 to 50 minutes or until a knife inserted about half way between the center and edge of filling comes out clean.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt in pastry.

# Happy Day Orange Pie

Senior Winner by Mrs. Charles H. Martin, Maplewood, New Jersey

*There is frozen orange juice in this fresh-tasting chiffon pie.  
"It may be made a day in advance of serving and stored in the  
refrigerator."*



BAKE at 450° F. for 10 to 12 minutes.

MAKES 9-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour\***

$\frac{1}{2}$  teaspoon **salt**

**Cut in**..... $\frac{1}{3}$  cup **shortening** until particles are the size of small peas.

**Sprinkle**.....2 to 3 tablespoons cold **water** over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

**Roll out**.....on floured pastry cloth or board to an 11-inch circle.

**Fit**.....pastry loosely into 9-inch piepan. Fold edge to form standing rim; flute. Prick crust with fork.

**Bake**.....in hot oven (450° F.) 10 to 12 minutes.

#### ORANGE-COCONUT FILLING

**Soften**.....1 tablespoon (1 envelope) **gelatin** in  
 $\frac{1}{4}$  cup cold **water**.

**Combine**.....3 **egg yolks**, slightly beaten

$\frac{1}{2}$  cup **sugar**

$\frac{1}{2}$  cup undiluted thawed **frozen orange juice**

$\frac{1}{4}$  teaspoon **salt** in top of double boiler.

**Cook**.....over hot water, stirring constantly, until mixture thickens and will coat a metal spoon. Remove from heat.

**Add**.....softened gelatin and stir until dissolved. Chill until mixture begins to thicken.

**Beat**.....3 **egg whites** until stiff but not dry. Add  
 $\frac{1}{4}$  cup **sugar** gradually; beat until dissolved. Fold carefully but thoroughly into gelatin mixture.

**Whip**..... $\frac{1}{2}$  cup **heavy cream** until stiff. Fold into orange mixture.

**Turn**.....into cooled, baked pie shell which has been sprinkled with  
 $\frac{1}{2}$  cup **coconut**. Chill until firm, 3 to 5 hours. Decorate with plain or toasted coconut.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt in pastry.

# Sunny Lemon Fluff Pie

Senior Winner by Mrs. E. G. Zemer, Alexandria, Virginia

*This tart lemon pie, made by an unusual method, is wonderfully creamy and smooth. Coconut adds flavor and texture.*



BAKE at 450° F. for 10 to 12 minutes, then  
at 350° F. for 12 to 15 minutes.

MAKES 9-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*

1/2 teaspoon **salt**

**Cut in**.....1/3 cup **shortening** until particles are the size of small peas.

**Sprinkle**.....2 to 3 tablespoons cold **water** over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

**Roll out**.....on floured pastry cloth or board to an 11-inch circle.

**Fit**.....pastry loosely into 9-inch piepan. Fold edge to form standing rim; flute. Prick crust with fork.

**Bake**.....in hot oven (450° F.) 10 to 12 minutes. Cool.

## LEMON FLUFF FILLING

**Beat**.....4 **egg yolks** in top of double boiler until thick and lemon colored.

**Add**.....2/3 cup **sugar** gradually, beating well after each addition. Cook over hot water until mixture begins to thicken around sides of pans, about 5 to 7 minutes.

**Blend in**.....1/4 cup **lemon juice**

2 teaspoons grated **lemon rind**

1/4 teaspoon **nutmeg**. Continue cooking until thick, about 10 minutes, stirring constantly.

**Beat**.....4 **egg whites** until foamy.

**Add**.....2/3 cup additional **sugar** gradually, beating well after each addition. Continue beating until meringue stands in lustrous, heavy peaks when beater is raised. Blend 1/3 of meringue into lemon mixture; cool. Turn into cooled, baked pie shell.

**Fold**.....1/2 cup **coconut** into remaining meringue. Spread on top of filling. Sprinkle with **nutmeg**.

**Brown**.....in moderate oven (350° F.) 12 to 15 minutes.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt.

## Currant Request Pie

Senior Winner by Oneita I. Zalkind, Hollydale, California

*A filling of plump, juicy currants, walnuts and spices is baked in a flaky orange pie crust. Serve it "a la mode," if you like.*

BAKE at 450° F. for 10 minutes, then  
at 325° F. for 20 to 25 minutes.

MAKES 8-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour\***

½ teaspoon **salt**

**Cut in**.....⅓ cup **shortening**

2 teaspoons grated **orange rind** until particles are the size of small peas.

**Sprinkle**.....2 to 3 tablespoons **orange juice** over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

**Roll out**.....on floured pastry cloth or board to a 10-inch circle.

**Fit**.....pastry loosely into 8-inch piepan. Fold edge to form standing rim; flute.

### CURRENT FILLING

**Combine**.....3 **egg yolks**

1¼ cups firmly packed **brown sugar**

½ teaspoon **cinnamon**

¼ teaspoon **cloves**

2 teaspoons **butter**; beat until well blended.

**Blend in**.....1 teaspoon **vinegar**

½ cup dried **currants** or raisins

¾ cup chopped **walnuts**

**Beat**.....3 **egg whites** until stiff but not dry. Fold carefully but thoroughly into fruit mixture.

**Pour**.....into pastry-lined pan.

**Bake**.....in hot oven (450° F.) 10 minutes, then at 325° F. for 20 to 25 minutes.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt.

## Wintertime Fruit Pie

Senior Winner by Mrs. Jack Harrington, Martinez, California

*Pineapple and prunes for sweet fruity flavor, walnuts for crunchy texture make the filling of this rich two-crust pie.*

BAKE at 425° F. for 30 to 35 minutes.

MAKES 9-inch pie.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour\***

1 teaspoon **salt**

**Cut in**.....⅓ cup **shortening** until particles are the size of small peas.

**Sprinkle**.....5 to 6 tablespoons cold **water** over mixture, tossing lightly with fork until dough is moist enough to hold together.



Wintertime Fruit Pie

**Divide**..... dough in half. Form into two balls. Roll out half of pastry on floured pastry cloth or board to an 11-inch circle. Fit loosely into 9-inch piepan.

**Turn**..... fruit filling into pastry-lined pan.

**Roll out**..... remaining pastry. Cut slits to allow escape of steam. Place over filling. Fold edge of top crust under lower crust; seal and flute edge. Brush with **cream** and sprinkle top with

1 teaspoon **sugar**.

**Bake**..... in hot oven (425° F.) 30 to 35 minutes.

#### FRUIT FILLING

**Chop**..... 1 cup cooked dried **prunes**

**Blend together**....  $\frac{1}{4}$  cup **sugar**  
2 tablespoons **cornstarch**

$\frac{1}{4}$  teaspoon **salt**

$\frac{3}{4}$  cup **liquid** (pineapple juice drained from No. 1 can crushed pineapple plus water). Cook over low heat until thick and clear, stirring constantly. Remove from heat.

**Add**..... 1 tablespoon **butter**  
4 teaspoons **lemon juice**  
 $\frac{1}{2}$  cup **walnuts**, chopped  
1 cup drained crushed **pineapple** and prunes. Mix well.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt in pastry

# Raisin Cream Smoothie Pie

Junior Winner by Juanita Houck, West Plains, Missouri

*This creamy pie is rich with raisins, spice and sour cream.*

**BAKE** at 450° F. for 10 minutes, then  
at 325° F. for 20 to 25 minutes.

**MAKES** 9-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*  
½ teaspoon **salt**

**Cut in**.....⅓ cup **shortening** until particles are the size of small peas.

**Sprinkle**.....2 to 3 tablespoons cold **water** over mixture, tossing lightly  
with fork until dough is moist enough to hold together.  
Form into a ball.

**Roll out**.....on floured pastry cloth or board to an 11-inch circle.

**Fit**.....pastry loosely into 9-inch piepan. Fold edge to form  
standing rim; flute.

#### RAISIN FILLING

**Combine**.....3 **eggs**, slightly beaten

1¼ cups **sugar**  
½ teaspoon **salt**  
1 teaspoon **cinnamon**  
¼ teaspoon **cloves**; mix thoroughly.

**Blend in**.....1½ cups **sour cream**  
1½ cups seedless **raisins**

**Pour**.....into pastry-lined pan.

**Bake**.....in hot oven (450° F.) 10 minutes, then at 325° F. for  
20 to 25 minutes or until a knife inserted about half way  
between the center and edge of filling comes out clean.

*\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt in pastry.*

# Peaches and Cream Pie

Senior Winner by Mrs. Joseph R. Breitweiser, Milwaukee, Wisconsin

*Juicy golden peaches, sour cream and brown sugar make the fill-  
ing for this custard pie. (You can use fresh or canned peaches.)*

**BAKE** at 450° F. for 15 minutes, then  
at 250° F. for 25 to 30 minutes.

**MAKES** 9-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*  
½ teaspoon **salt**

**Cut in**.....⅓ cup **shortening** until particles are the size of small peas.

**Sprinkle**.....2 to 3 tablespoons cold **water** over mixture, tossing lightly  
with fork until dough is moist enough to hold together.  
Form into a ball.

**Roll out**.....on floured pastry cloth or board to an 11-inch circle.

**Fit**.....pastry loosely into 9-inch piepan. Fold edge to form  
standing rim; flute.

## PEACH CUSTARD FILLING

**Arrange**.....8 to 10 canned **peach halves** (No. 2½ can) in pie shell cut-side up.  
(4 to 5 fresh peaches, sliced, may be used in season.)

**Combine**.....2 **eggs**, slightly beaten

1 cup **sour cream**

¼ cup **honey**; mix well. Pour over peaches.

**Blend together**....½ cup firmly packed **brown sugar**

2 tablespoons **flour**. Sprinkle over custard mixture.

**Bake**.....in hot oven (450° F.) 15 minutes, then at 250° F. for  
25 to 30 minutes.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

## Lemon Mist Cheese Pie

Junior Winner by Nadine Purviance, Minburn, Iowa

*This cottage cheese pie is light, fluffy and flavored with lemon.*

**BAKE** at 450° F. for 10 minutes, then  
at 325° F. for 35 to 40 minutes.

**MAKES** 9-inch pie.

**Sift together**.....1 cup sifted **Pillsbury's Best Enriched Flour**\*  
½ teaspoon **salt**

**Cut in**.....⅓ cup **shortening** until particles are the size of small peas.

**Combine**.....2½ tablespoons **water**

2 teaspoons **lemon juice**; sprinkle over flour mixture, tossing lightly with fork until dough is moist enough to hold together. Form into a ball.

**Roll out**.....on floured pastry cloth or board to an 11-inch circle.

**Fit**.....pastry loosely into 9-inch piepan. Fold edge to form standing rim; flute.

## LEMON CHEESE FILLING

**Combine**.....3 **egg yolks**, slightly beaten  
1 12-oz. package (1½ cups) creamed **cottage cheese**  
⅔ cup light **cream**  
3 tablespoons **lemon juice**  
1 teaspoon grated **lemon rind**; mix well.

**Add**.....⅔ cup **sugar**  
1 tablespoon **flour**  
¼ teaspoon **salt**; mix well.

**Beat**.....3 **egg whites** until stiff but not dry; fold gently but thoroughly into cheese mixture.

**Pour**.....into pastry-lined pan.

**Bake**.....in hot oven (450° F.) 10 minutes, then at 325° F. for 35 to 40 minutes or until a knife inserted about half way between the center and outside of filling comes out clean.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt in pastry.

# Topsy Turvy Apple Pie

Senior Winner by Mrs. Donald W. Gaard, Kensington, Minnesota

*This is an upside-down pie, with apple filling between two flaky pie crusts and a rich pecan glaze on the top.*

**BAKE** at 450° F. for 10 minutes, then  
at 375° F. for 30 to 35 minutes.

MAKES 9-inch pie.

**Sift together**.....2 cups sifted **Pillsbury's Best Enriched Flour**\*

1 teaspoon **salt**

$\frac{1}{4}$  teaspoon **cinnamon**

**Cut in**..... $\frac{2}{3}$  cup **shortening** until particles are the size of small peas.

**Add**..... $\frac{1}{3}$  cup **milk**, all at once, stirring with fork until blended.

**Divide**.....dough in half. Form into two balls. Roll out half of dough on floured pastry cloth or board to an 11-inch circle.

**Combine**..... $\frac{1}{4}$  cup firmly packed **brown sugar**

$1\frac{1}{2}$  tablespoons **corn syrup**

1 tablespoon melted **butter**; spread in bottom of deep 9-inch piepan. Arrange

$\frac{1}{4}$  cup **pecan halves** over sugar mixture.

**Fit**.....pastry loosely over sugar-pecan mixture.

**Combine**..... $\frac{2}{3}$  cup **sugar**

2 tablespoons **flour**

$\frac{1}{2}$  teaspoon **cinnamon**

**Arrange**.....4 cups tart **apples**, pared and sliced, in compact layers in pastry-lined pan. Sprinkle sugar mixture between layers and on top.

**Roll out**.....remaining dough. Cut slits to allow escape of steam. Place over filling. Fold edge of top crust under lower crust; seal and flute edge.

**Bake**.....in hot oven (450° F.) 10 minutes, then at 375° F. for 30 to 35 minutes. Let stand a few seconds; then invert on serving plate, bottom-side up. Serve warm with plain or whipped cream.

\*If you use **Pillsbury's Best Enriched Self-Rising Flour**, omit salt.

# Pineapple Crunch Pie

Senior Winner by June L. McVey, Lincoln, Nebraska

*Clear, golden pineapple filling is enclosed in this two-crust pie. It has a crunch topping made from brown sugar and pecans.*

**BAKE** at 425° F. for 25 to 30 minutes.

MAKES 8-inch pie.

**Sift together**.... $1\frac{1}{2}$  cups sifted **Pillsbury's Best Enriched Flour**\*

1 teaspoon **salt**

**Cut in**..... $\frac{1}{2}$  cup **shortening** until particles are the size of small peas.

**Sprinkle**.....4 to 5 tablespoons cold **water** over mixture, tossing lightly with fork until dough is moist enough to hold together.

**Divide**.....dough in half. Form into two balls.



**Pineapple Crunch Pie**

- Roll out**..... half of pastry on floured pastry cloth or board to a 10-inch circle. Fit loosely into 8-inch piepan.
- Turn**..... pineapple filling into pastry-lined pan. Roll out remaining pastry. Cut slits to allow escape of steam. Place over filling. Fold edge of top crust under lower crust; seal and flute edge.
- Bake**..... in hot oven (425° F.) 15 minutes. Remove from oven.
- Combine**.....  $\frac{1}{4}$  cup firmly packed **brown sugar**  
2 tablespoons **butter**  
1 tablespoon **corn syrup** in saucepan.
- Cook**..... over low heat, stirring until sugar is dissolved.
- Add**.....  $\frac{1}{2}$  cup chopped **pecans**
- Spread**..... warm sugar-nut mixture over top of partially-baked pie.
- Bake**..... in hot oven (425° F.) 10 to 15 minutes.

#### PINEAPPLE FILLING

- Combine**..... 2 tablespoons **cornstarch**  
2 tablespoons **sugar**  
 $\frac{1}{4}$  teaspoon **salt**  
1 No. 2 can (2 $\frac{1}{3}$  cups) crushed **pineapple** in saucepan.
- Cook**..... until thick and clear, stirring constantly. Remove from heat.
- Add**..... 1 tablespoon **lemon juice**  
1 tablespoon **butter**.

\*If you use Pillsbury's Best Enriched Self-Rising Flour, omit salt.

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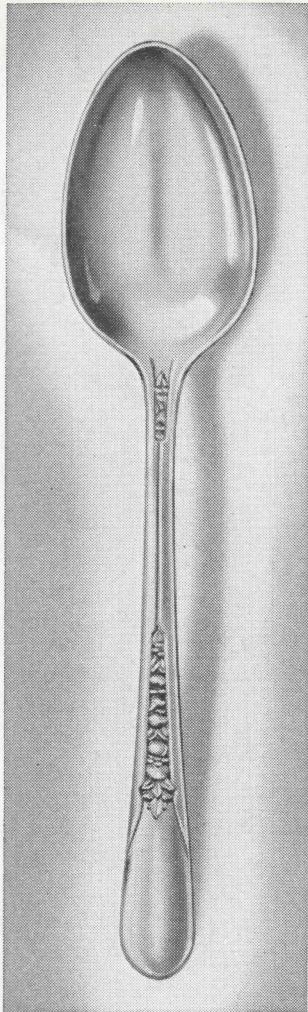
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Pennsylvania Applesauce Bread . . . . .	56
Savory Snacks . . . . .	60



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The 100 contestants march to their ranges in the Grand Ballroom of the Waldorf-Astoria Hotel, promptly at 9 on the morning of the Bake-off.



Each contestant may bake her food four times, if she likes, before she sends her entry to the judges' room.



The seven judges choose the top winners from the 100 exciting and glamorous pies, cakes, breads, entrees, cookies and desserts.



The winners are announced on the day after the Bake-off at the Award Luncheon in the Starlight Roof of the Waldorf-Astoria.



Here are the 4 top prize-winners: Mrs. Weston, Mrs. Sawdo, Mrs. O'Donnell, Miss Thatcher. (Recipes on pages 2, 3; 4, 5; 6, 7 and 46.)



After all the prizes are awarded, famous food editors from all over the United States ask Mrs. Weston questions about her \$25,000 cake.